

# MASSACHUSETTS PLOUGHMAN



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Correspondence from practical farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, as the writer may wish.

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## Thanksgiving Day.

When, after the ingathering of the harvest at the Plymouth Colony in 1621, Governor Bradford appointed a day for public thanksgiving and praise for the bounties and mercies that had been vouchsafed to the little colony, he probably did not imagine that the observance of such a day would become an annual custom, not only throughout New England, but wherever the flag of the United States should float. Indeed, there was no such day appointed in 1622, and in 1623 a day that had been appointed as a day of fasting and prayer, because of the long-continued and severe drought, was changed to a day of thanksgiving, because of the arrival of the much-needed rain.

Washington ordered a day of Thanksgiving after the adoption of the Federal Constitution, and we think at times during the war of the Revolution, when his troops had been able to win a substantial victory over the better-armed and better-disciplined troops of the British. We believe that his example has been followed by some of the later Presidents on one or two occasions, but we have not at hand a record of them, until that proclamation of President Lincoln in 1863, when success seemed to have been won for the Union army and there were evidences that the end was in view, although yet afar off. This was generally observed throughout the loyal States, though it could scarcely have been felt a subject for much rejoicing in those States which were still rebellious.

Soon after the close of the Revolutionary war, it became a universal custom in the New England States for the governor of each State to appoint a day for giving thanks, which was generally observed by the people of the State, though they were not unanimous in the selection of their dates, and we think we have heard that it was possible for a man, even by the slow methods of travel in those days, to participate in three celebrations of the day in one year, by starting in the southern tier of New England States and driving northward, through Massachusetts, into New Hampshire or Vermont, where, the harvest being later, a later date was appointed.

But since 1863 we believe the President has always appointed the last Thursday in November for that purpose, and for some years the governors of each State in the Union have appointed the same date, although it was some years before the Southern States could be made to feel that they had much to feel thankful for after the downfall of the Confederacy and the emancipation of their slaves. But now there are few remaining, even among the most bitter partisans of that region, who do not feel that the States are richer and more thrifty under a united Government than they would have been if they had succeeded in winning their cause and seceding from the Union.

Today, more than ever before, are we united in interests, if not always in opinions of party policy, and if the South and the West prosper, the North and the East can rejoice, because they each thrive in the prosperity of the other. The agricultural sections cannot help but build up the manufacturing sections when they have a bountiful harvest, and the manufacturing sections are their best customers when our mills, our shops and factories are giving employment to those who depend upon their labor in them for support.

Seldom, if ever, have we had as much to rejoice at as this year. Harvests have been bountiful, and there is no prospect of famine in our land, but rather of an abundance to spare to those countries who need to purchase of us, or to give to those who need and have not the means to supply their wants. We should be thankful not only for the ability to do this, but for that feeling of charity which prompts those who have been blessed in their undertaking to assist those less fortunate.

We have been free from pestilence, and the good work that has been done in improving the sanitary conditions in Cuba and Porto Rico leads us to hope that we have no need longer to fear the devastation and the prostration of business in our Southern cities at the return of the sickly season in those islands as we have had in years past.

We are not only at peace with other nations, but our commercial relations with them are such as to promise profitable business with them in the future, as we have enjoyed during the past year. If the insurrection in the Philippine Islands has not been entirely subdued, it is no longer an active and armed force in rebellion with which we have to contend, but rather such a guerrilla warfare as usually follows the ending of a war before the establishment of conditions of perfect peace and permanent prosperity.

Wise counsels have prevailed in ending

the labor troubles in the coal-mining regions, and we need no longer fear that prolonged idleness in that industry will leave us exposed to the dangers of a fuel famine during the winter season. The final settlement of the trouble there having been placed in the hands of wise counsellors, who have no self-interests to seek in making their decisions, we may hope that, as "all things work together for good," it may at last result in bettering the conditions of the laboring classes there, without imposing too heavy burdens upon the consumers of coal.

The agricultural products of our country are increasing, as is also the foreign de-

## Orchard and Garden.

The Philadelphia Record says that a New Jersey man boasted at lunch the other day that he was making a good thing by raising and selling "imported" grapes. He has one graperie one hundred feet long, thirty-three feet wide and twenty feet high. Half of it is devoted to Muscats, which are set six feet apart, and are now six years old. They average fifty pounds to the vine. The bunches average 24 pounds each. It would be no trouble to grow five-pound bunches, but the dealers prefer bunches weighing about a pound each. Many a handsome bunch of Black Hamburgs sold in Phila-

delphia is grown no farther away than Germantown, within the city limits. They bring \$1 a pound now. A number of Connecticut and New Jersey graperies cater to the New York market, and many of those who handle these grapes pile it on heavy to their customers about the "rich and insouciant clusters that could only grow in an English hothouse." Grapes in the hothouse need plenty of water, and mildew is avoided by means of ventilation and using sulphur on the vines.

The following talk at a recent convention in Illinois, by O. R. Pierce, should be of interest:

"I believe the buyers are to blame to a large extent for having so many poor apples on the market, by being too greedy to purchase all apples that grow. After we have bought a lot of common and poor stock, we plan to gather all we can from the orchard, and pack what is called orchard packing; that means, face the end with No. 1 stock and then fill the balance with poor truck. If I could have my way I would never allow a No. 2 apple to be packed, for if ever a buyer has trouble it is from poor stock and small barrels. It costs the same to transfer a small barrel as it would one that is full size, and the same applies to storage when we want to hold through the winter."

"I feel a little proud of a small bronze medal I received from the Paris Exposition as a reward for understanding how to pack apples and have them come out good. My way of packing is to first buy good stock. I go into the orchard after the apples are picked, pack as soon as possible and get them under cover. In packing apples, or pears, I always commence by taking the best of the barrel, turn it and clean the cooper's chips from it. Then I do what many of the dealers do not like, that is, place a neat paper in the bottom head with my name on it. The name goes only in No. 1 barrels. After placing the paper, I select an even-sized lot of apples to face it. When the barrel has one bushel it should be gently shaken, not too hard to displace the facings, and repeat the same after each basket is

Look after stored peas, grain and seeds to see that they are properly stored free from dampness, and to note whether there are indications of weevil. It will be safer and surer to treat all with bisulphide of carbon. A little of this chemical in a saucer placed on the top of the wheat or other grain in a bin will penetrate to the bottom and destroy all weevil. It will in no degree injure the grain. It is a dangerous substance and no light can be used near it. Good care of the live stock means proper housing at night, and even during days of cold, stormy rains. On some of the old Colonial places in Maryland the barnyards

to replace the dirt around the tree trunks. Some bank up the dirt around the tree trunks late in the fall and remove it early in the spring. It is doubtful whether the plan has any advantage.

Take every advantage possible of the good weather to haul a supply of wood and pile it up. There never should be a lack of good supply ahead of sawed and split, seasoned wood. The farmer who obliges the women to cut wood should be obliged to eat cold dinners in a cold room and sleep between sheet-iron quilts. A woodshed piled up full of cut wood is a pretty good indicator of the class a farmer belongs to. The wife who wrestles with green or wet wood in cooking a dinner has a trying ordeal. The man who causes such a condition should be waited on by a vigilance committee.

Are you going to continue the old barnyard nuisance another winter? Why not fix it so there will be drainage carrying away the very best part of the fertilizer? Get a good supply of leaves to use for absorbing material—all the liquid should be taken up. The liquid manure is the most valuable, and every effort should be made to save it. The barnyard manure pile is a bank—it is a means for building up and maintaining the fertility of the fields by supplying both fertilizing elements and needed humus. No commercial fertilizer can serve so well.—Baltimore Sun.

## The Use of Fertilizers on Grass Land.

In selecting fertilizers for grass land the farmer must take into account the season, for if he wants to apply a fertilizer in the fall he must not put on nitrogen in an available form, because much would be lost during the winter by its passing into the air and leaching off, but if applied in the spring, nitrogen, as well as phosphoric acid and potash, may be applied with safety. What materials shall I use to furnish the different elements of plant food? For nitrogen: Nitrate of soda, sulphate of ammonia and dried blood. For phosphoric acid: Acid phosphate, dissolved bone black and ground bone. For potash: Sulphate of potash and muriate of potash are the cheapest forms we can buy potash in here, but in Germany, where the potash rocks come from, they use kiant to a large extent.

Before buying or applying any fertilizer to a mowing, the farmer must decide whether grasses or clovers are to predominate, because nitrogen applied to the soil will stimulate the growth of grasses, while phosphoric acid and potash will favor the growth of clover, especially the potash. The reason for that is because the clover is able to get its nitrogen from the air, while the grasses are not, so we can readily see why the clovers, being supplied with nitrogen, phosphoric acid and potash, will predominate over the grasses, which are able to get phosphoric acid and potash only.

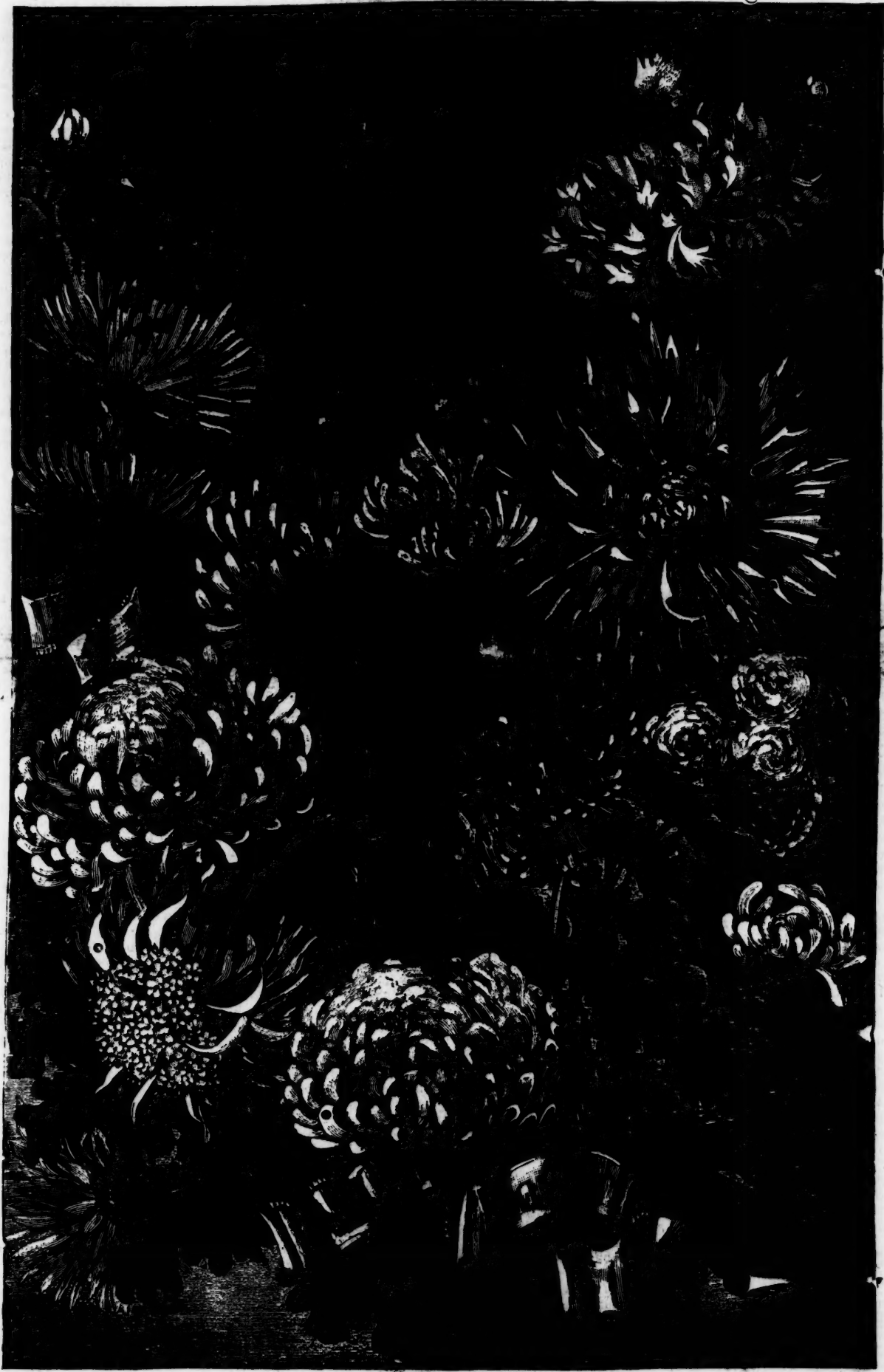
It seems best when applying fertilizers in the spring to apply those which are directly available, as the grass makes a very early, quick growth, and if insoluble fertilizers were applied, they would not get around to work until the season of growth was over; therefore, from what has been said, if I wanted to apply a fertilizer in the spring to a field where market hay or chiefly grasses were desired, I would apply nitrogen in the form of nitrate of soda 150 pounds, phosphoric acid in the form of acid phosphate seventy-five pounds, potash in the form of muriate or high-grade sulphate of potash two hundred pounds, but if I wanted to apply a fertilizer that would do for both a first and second crop, I would add to the above dried blood one hundred pounds, ground bone fifty pounds and fifty pounds of sulphate or muriate of potash.

In applying fertilizers in fields where clover is wanted, I would apply a mixture in the fall, furnishing phosphoric acid in the form of acid phosphate seventy-five pounds ground bone seventy-five pounds and potash in the form of sulphate or muriate of potash 150 to 175 pounds. This last mixture is very desirable on farms where stock is kept and the hay fed out, as it promotes the growth of clover, which is the richest hay to feed, and it is storing nitrogen in its roots and stubble all the while ready to help feed the next crop. This shows why mowings, which cut large yields of clover for two or three years, gradually turn over to grasses. It is because the clover keeps feeding the grasses more and more upon the nitrogen laid up in the roots, until the grasses get the better hold and crowd the clover out.

Home-made manures are used to a large extent on most farms, as it appears to most farmers to be cheaper to use it this way, and buy fertilizers for their other crops rather than to use fertilizers on grass. However, I think it would be better and cheaper for the farmer to use some fertilizer in connection with his manure, especially potash, as manure is generally quite rich in nitrogen and phosphoric acid, and it having that composition, it will promote the growth of grasses rather than clover if used to any extent. It is generally used in quantities of from six to ten cords per acre, but it seems better to me for the farmer to use three or four cords per acre, and in addition use, perhaps, two hundred pounds of sulphate of potash, and by so doing he would get a hay of more value to feed, and, I think, save money in the end.

In writing the preceding lines, I have mentioned facts, which, I think, ought to govern the use of fertilizers, both alone and in connection with manure, but the farmer to use them to advantage must, as in all cases, study his soil and the action of different substances upon it, and I think if the agricultural colleges and experiment stations keep on helping other people as much as this college has helped me this winter, it will not be long before the farmer will see why he must study more, and by so doing be able to use his manures and fertilizers to much better advantage.

WALTER E. BRIGHAM.



mand for them, which gives prospect of remunerative prices to stock growers, grain producers and all who get their living from the soil, and the products of our mines, our fisheries and our forests have not been less in quantity or value than in years past.

That which has seemed a source of danger in years past, the influx of foreign immigration, has assumed a character that makes it bid fair to prove a source of future strength rather than a menace to our free institutions. Those who come to us are being rapidly Americanized, and their descendants in another generation may prove as loyal to their adopted country as were the descendants of those who sought refuge with us from the famine in Ireland, and the religious or political persecutions and enforced conscriptions of the European countries.

Thus having found that we have enough to be thankful for, let us enter into the spirit of the day up to our fullest capacity. For once let all regrets for the past and all fears for the future give place to our rejoicings in the present. Let us meet together, not only in our accustomed places of worship, but in the family circle, to return thanks for our many mercies and the gifts that the Giver of all Good has bestowed upon us.

Native intelligence was well matched with trained intellect in the verbal encounters between Mitchell and McVeagh. The latter found the former a foe man worthy of his cross-examining steel.

delphia is grown no farther away than Germantown, within the city limits. They bring \$1 a pound now. A number of Connecticut and New Jersey graperies cater to the New York market, and many of those who handle these grapes pile it on heavy to their customers about the "rich and insouciant clusters that could only grow in an English hothouse." Grapes in the hothouse need plenty of water, and mildew is avoided by means of ventilation and using sulphur on the vines.

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emptied until filled to about one inch about the chine. Press in the head with a screw or lever-press and you will never have slack or shabby apples.

"There are several ways of handling apples from the trees. Some packers use a sorter, where the apples are placed and rolled along, the smaller ones dropping through the slats and the larger in baskets. Others pretend to sort from the trees. This I believe to be a poor way, as you will always have more or less twigs and leaves that go in with the apples. I believe the best way to get a bright, clean barrel of apples when packed is to pick from the trees and put the apples in small piles on the ground. Then you have them before you in good light, and can readily see the imperfect apples. Do not be ashamed to have your name in every barrel of No. 1 apples, and do not disgrace your name by having it in a barrel of No. 2's."

## Some Autumn Hints.

Watch the wheat fields where the land is steep and fill in all forming gullies with small brush or cornstalks; anything that will prevent further washing of the soil. Unless this is promptly attended to the freezing, thawing and heavy rains of winter will cause unsightly and damaging gullies before spring. Good use of a hoe will turn the water at desired places and little furrows can be made to make the running water take a loof course instead of a short one down the slopes.

were built up on three sides with a solid stone wall two feet thick laid in mortar and fully six feet high. From these walls deep sheds extended continuously all the way round the barnyard. The stable also had an ample number of cattle stalls. It would seem from this that the Colonial farmers looked more after the comfort of their live stock than the farmers of the present generation. Few of the modern barns are as comfortable as these old-timers.

If you are storing vegetables in the house cellar do not fail to make frequent inspections and to remove all specked and rotting specimens. The cellar should be aired well every day—simply opening the outside cellar door does not properly serve, as a circulation is necessary to draw out the foul atmosphere. Open the windows so as to create a circulation. Decaying vegetable odors are detrimental to the health of the family. A free use should be made occasionally of air-slaked lime, broadcasting it over the cellar and walls. Keep the cellar dry as possible.

This is a favorable season to delve for the peach and apple borer. Dig around the trunks of the trees, down in four or six inches, moving the soil back. When you see exuding from the trunk borings looking somewhat like sawdust, remove it and thrust a stiff wire, letting it follow the bored-out tunnel. A little patience and you can easily kill the enemy and stop his further depredations. Coal ashes are good



## Bees and Honey.

There is but little expense to the honey extractor or even for a small apiary, if one will but give it credit for the empty combs that are returned to the bees, or the increase of honey that is gained by the use of these combs. There are those who state that the use of comb foundation will double the amount of honey the bees will store, and that the use of old comb will double the amount that can be obtained from foundation. While this may be, and we think it is, an exaggeration, it is not as much so as many others would think. We believe that in a good honey flow it will not be much short of that amount, but when the honey comes in slowly, the gain will be less, though enough at any time to repay the cost of foundation. And we are not sure that comb is worth twice as much as foundation, or that the bees will store twice as much in it, but there is no doubt that they will store more in it than on comb foundation, and we have little doubt that the foundation will double their product when honey is coming in rapidly, or that it will pay any one well who is extracting honey to return the empty combs, or use them for outcoming swarms.

An article we have lately read says that if the entrance to the hive is contracted to a width of five-sixteenths of an inch there is no need of clipping the wings of the queen, as she cannot pass through that space. This may be true, and if there were no objections to it, there would be a great advantage in controlling the swarming. But the swarming takes place only when there is a good honey supply coming in. In a strong colony would that give enough space for the going in and coming out of the bees? Would it give ventilation enough for a strong colony in a hot day? We think not, as an answer to both questions. We can see but one possible way that we think this narrowing of the entrance might be of use without doing more injury than good. If one had a colony that he thought likely to swarm soon and was obliged to leave it for a few hours, and the wings of the queen not having been clipped, he could retain her in the hive until his return, and allow some part of the workers to go out and come in again, but we should not care to have such a condition last over three hours in swarming time.

A combination of poultry-keeping and bee-keeping is a good one, as the most of the labor, the real busy time in poultry-keeping is in the spring when the business of hatching and raising the young is going on, and perhaps in the fall when the flocks are culled, those not to be kept are fattened, and perhaps killed and dressed, and the houses cleaned and made snug for winter. The bees require their care during June and July when they are swarming and stringing honey. The spring and fall care of the bees is important if they are to be fed and forced to a liberal production of brood, yet they should be so managed as to need but little of this, and it need require but little time.

## No \$50 Limit on Liability.

A decision by the Appellate Term of the Supreme Court of New York holds that express companies cannot arbitrarily limit their liability on goods entrusted to them for delivery.

The decision arose on an appeal taken by the Dunlap Express Company, from a judgment rendered in the city court, by which Jacob Simon recovered \$250 as the value of some lace curtains belonging to him, which the express company failed to deliver at his home.

The company urged that the receipt it gave for the curtains contained an express stipulation that the company's liability should not exceed \$50. Charles L. Hoffman, counsel for Simon, contended that the judgment of the lower court should be affirmed, as it was shown that the company had been warned of the valuable nature of the package, and that if the limited liability contention was upheld, the company could always conveniently lose valuable goods, since it need only pay \$50 for the privilege.

Justice McLean writing the opinion of the court, the other judges concurring, says: "Upon the failure to deliver the property, the plaintiff was entitled to maintain this action against the defendant for the value of his goods, delivered by those acting for him and received for transportation. His recovery is not limited to the amount fixed in the receipt, which does not protect the carrier against its own negligence, especially in the absence of explanation of non-delivery. The judgment of the lower court should be affirmed."

## Gunpowder Plot.

Last Wednesday was the two hundred and ninety-seventh anniversary of the "Gunpowder plot" in English history, which, it will be remembered, was a conspiracy to blow up King James I. and the lords and commons in the parliament house at the opening of Parliament, Nov. 5, 1605, in revenge for the severe laws against Roman Catholics. Guy Fawkes, its principal agent, was caught with the burning match in his hand, tried, and, after having been put to torture, was publicly executed Jan. 31, 1606. In commemoration of this event in many English towns, but particularly in London, a grotesque figure of Guy Fawkes, stuffed with straw, is carried about the streets annually on the fifth of November and finally committed to the flames.

The English Book of Common Prayer up to January, 1830, contained "a form of prayer with thanksgiving, to be used yearly upon the fifth day of November, for the happy deliverance of King James I. and the three estates of England from the most traitorous and bloody intended massacre by gunpowder."

## Farm Notes from Southwestern New York.

This has been an exceptionally bad year for farm crops—too cold and wet. The month of November opens in a very delightful manner, very warm and bright, and we need a lot of just this kind of weather to finish harvesting our crops. Owing to the peculiarities of the season, farmers are behind with their work, and there are still many acres of potatoes to be dug, while the apple harvest is still in full blast. Corn husking has scarcely commenced, and little or no fall plowing for spring crops has been done. Fall feed has been good, and the milk flow has been well maintained. Stock of all kinds should come to the barn this year in first-class condition.

The prolonged coal strike has set many farmers to thinking as to the future wood supply; and no doubt it will be the cause of their taking better care of their wood lots that they have left, and in many cases encourage the planting of groves and wood lots. The time has come when some attention should be given to forestry by the farmer. We should take steps that will prevent our becoming wholly dependent

upon the coal companies for our fuel.

Each year new implements are brought out, and the farmer can now do his work, or much of it, in an easier and better way than when I was a boy. For instance, take the plow. Of course, there are plows and plows, and no one plow is adapted to all kinds of work. A writer in a New England paper awhile since said that "on some farms two plows are needed," but I think that two plows are not enough for a good equipment; to be ready for all kinds of plowing three or four are needed; and I have found it convenient to use even more than that number the past season.

But I want to say something about the sulky disk plow, the latest thing in the plow line, and it "beats the world," too. On stubble ground or light sod reasonably free from rocks, it is the nearest plow that I ever used, but there are different kinds of sulky disk plows, and the Cutaway, made by the Cutaway Harrow Company of Hingham, Ct., is the one I refer to, because it has desirable features possessed by no other disk plow, I believe. It has a small skim plow in front, which clears the track for the disk, and in the rear is a small plow to square up the furrow and also regulate the depth. The farmer should procure the best farm machinery obtainable, and then he should take good care of it. The disk plow does its work in so satisfactory a manner that it is a real pleasure to use it, and I would advise farmers to investigate its merits for themselves.

F. H. D. Corning, Steuben Co., N. Y., Nov. 3.

## Farm Notes from the Kennebec.

Farm business here on the Kennebec is brisk and help is scarce and wages high. Good men want from \$1.50 to \$2 per day and dinner found.

I have been on a trip to Aroostook County, Me., the banner county for raising potatoes, and, I think, the banner State. Aroostook soil seems to be just suited to potato culture, for it is here we find the largest and best to be found in the State, and perhaps in the United States. The potato business is the leading business in this county at this season of the year. Potato shipping and the manufacturing of starch seem to go together at the leading centres of the county. Potato raising pays here, yet the rot causes a loss in some fields.

Wheat raising is now being attended to, as the erection of flour mills of late is certainly stimulating the raising of wheat for barreling flour for shipping purposes. Wheat grows thrifty and makes good returns. The apple crop in the Kennebec is low. It is, as a rule, light, and good shipping apples, the winter varieties must bring good prices, as many are wormy and not fit for shipping. Many will only go for No. 2, and second quality cannot bring much of a price after shipping bills are paid. Our potato crop suffered quite badly from rot in many sections; nearly one-third rotted in the fields.

The corn crop here in the Kennebec was most uneven, being good in some fields and very poor in others. But the general average crop was light, as so much light corn cut the average down. The heavy grain crop was large, and as the area was large, our farmers are not feeling blue over it.

Our hay crop was quite large, but we had dull weather for the harvest, and much hay was cut late in consequence. The bean crop is fairly good, but some fields which were planted late suffered somewhat with rusting on account of so much dull and rainy weather. Garden truck was fairly good, beets and turnips were excellent, and many fields of cabbage and onions were fine. Plowing and marketing at this time seem to be the order of the day. Cutting timber and firewood will come next. Much wood is being burned to take the place of coal.

A. E. FAUGHT.

Sidney, Kennebec Co., Me.

## Boston Fish Market.

The supply of fish has been good, but with a good demand the prices remain very steady. Market cod sold at 25 cents a pound, large at 45 cents, and steak at 7 cents. Hake are 25 cents, haddock 4 cents, pollock and cusk 2 cents. Foundry 34 cents. Striped bass are steady at 18 cents, black bass 10 cents and sea bass 8 cents. Only small mackerel now at 12 cents each. Herring \$1.50 per hundred, tautog 4 cents a pound and squeteague 75 cents. Snappers are 16 cents, sheephead 22 cents, pompano 23 cents and Spanish mackerel 25 cents a pound. Bluefish are 10 cents and white fish 12 cents. Native smelts 18 cents for large and 10 cents for small. Eastern 17 cents, lake trout 10 cents and sea trout 10 cents. Halibut plenty, white at 7 to 10 cents, gray 5 cents and chicken 6 cents. Western salmon 15 cents and pickerel 12 cents. Perch are 8 cents for yellow and 11 cents for white. Eels and fresh tongues steady at 10 cents and cheeks 8 cents. Clams 50 cents a gallon, \$2.50 to \$3 a barrel. Shrimp \$1 a gallon, and scallops scarce at \$1.75. Lobsters higher at 19 cents alive and 21 cents boiled. Oysters in good demand, \$1 to \$1.10 a gallon for ordinary Norfolk, \$1.10 to \$1.20 for selected and fresh-opened. Stamford, \$1.25 to \$1.40 for Providence River.

## Canadian Affairs.

According to the recently issued official returns dealing with the subject of immigration, it appears that during the fiscal year which ended on June 30 last not less than twenty-two thousand residents of the United States abandoned their native or adopted country, and with bag and baggage and about \$2,000,000, marched across the border into Canada, to take up their abode and become permanent settlers there. A later official report announced the fact that the immigration is increasing at the rate of twelve thousand for the last four months, and on the authority of the various agents it is reasonably estimated that in the course of the next year this number will be at least doubled.

The majority of these migrants are agriculturists from the Northwestern States. Many of them are citizens of the United States by birth, excellent farmers of good and thrifty habits—others are grown-up members of these and other families, young married couples, and a sprinkling of tradespeople. To these may be added a large number of farm and other laborers and domestic servants, and in the trail of all follows a motley crowd of adventurers, foreign-born, mostly recent arrivals in America, including Swedes, Finns, Austrians, Poles, some Italians and Germans, and fewer Irish and Hungarians.

## CANADA'S NORTHWEST.

The vast tracts of very productive grain-growing, cattle-raising, butter and cheese-making lands comprised within the north-west territories of Canada have not long since been really discovered, and it is only within recent years that the Dominion and Provincial governments in conjunction with local public companies and their respective agents have been enabled to publish the fact broadcast that there are such

numberless unoccupied holdings obtainable in that district for merely nominal sums. The various agents located in the West especially have been most active lately in publishing and distributing the many alluring advantages existing for the agriculturist in the newly discovered expanse, and as the farmers from the United States are not altogether unacquainted with the neighboring land and climatic conditions, these agents experience little difficulty in convincing them of the exceptional prospects and opportunities for the expeditious accumulation of a fortune. This is amply evidenced by the present extraordinary migration. Moreover, they know that, with a little difference in the nature of the climate, both countries are pretty much the same, and are only divided by an imaginary national line—the inhabitants on both sides are to all intents and purposes one people, most speaking the same language—accustomed to the same habits and mode of life and enjoying virtually similar political freedom.

## HOW CANADIANS VIEW INVASION.

The great majority of Canadians are unquestionably very favorably disposed toward the newcomers. They admire their energy, perseverance and assurance; their good nature and liberality. This admiration is ostensibly exhibited by the average Canadian's proneness to imitate his neighbor in manner, speech and dress. It is questionable whether at heart he would not prefer holding out the hand of friendship to a citizen of the United States than to a Britisher. There are, at the same time, it is true, some Canadians who look upon "the invasion" with a jealous eye, but these are chiefly politicians, and a section to whom the word annexation is as a red flag to a bull, but even these could and would be appeased, no doubt, by the establishment of a more adjusted tariff system or a policy of commercial reciprocity between the two countries.

For many obvious reasons, the Canadians would be more pleased to have a greater influx of British immigrants, and no effort has been spared or is being spared to induce a larger importation of new settlers from the Old Country. But, unfortunately, agriculture in Britain is on the wane, and the ancient British tiller of the soil is a man of the past. The old-fashioned farmer of the Old Country, who was wont to stay at home personally and assiduously to farm his own little homestead and be satisfied with a plain and frugal living and modest attire, has given way to the would-be "gentleman farmer."

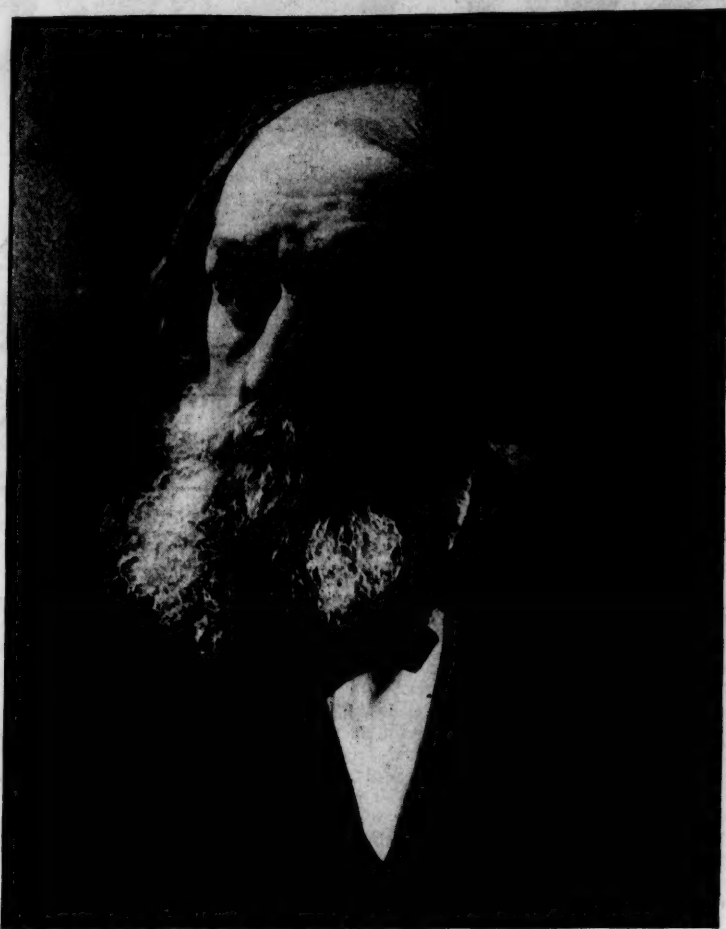
What Canada wants is a hardy tiller of the soil, who can live and lead a simple rural life, economically and modestly, and one who can adapt himself to the climatic conditions of the country as well as put up with the many inconveniences and necessary hardships connected with the development of virgin land. One also who will bring up and train his child to be a "chip of the old block."

D. T. R. Preston, the Canadian representative in London, recently issued a report in which he said: "I will not say that the British emigrant is not thrifty, but I am safe in giving expression to the thought that the conditions are such that he is not able to anticipate the contingency of emigrating to the same extent as the Continental peasant, and is, therefore, not as well prepared for establishing himself in a new country as the vast majority of Scandinavians, Germans, Belgians, Austrians, Hungarians, as well as the better class of the emigrating population of Europe." While admitting the superiority of the Continental peasant over the Britisher as a desirable emigrant, it is an uncontested fact that the farmer of the United States is by natural training ahead of them all, and is certainly more likely to prove himself a far better agriculturist and in every way a more desirable acquisition to the community at large. And the Canadians know this only too well.

## SIGNIFICANCE OF THE EXODUS.

The effect of this great human transportation of United States citizens across the border has a more far-reaching significance than appears on the surface. The majority of the Canadian population at present is to be found in the eastern provinces, and they together practically govern the Dominion for the nonce. Ontario as yet counts for little, and the Western States so far count for less. The result of a large and continuous immigration of United States citizens into the northwest territories of Canada must very materially affect the political character of an interview. Endowing the author with tax shoes and a tall hat would have been more effective.

Mr. Hall Caine's trousers do not bag at the knees—any American reporter to the contrary. But does the bagging of a pair of trousers really add much to the startling character of an interview? Endowing the author with tax shoes and a tall hat would have been more effective.



DR. EDWARD EVERETT HALE.

## Literature.

The papers on California, by Helen Hunt Jackson, author of that delightful book, "Ramona," were included in a book on European sketches, entitled "Glimpses of Three Coasts," published in 1886. As the restoration of late years have materially altered the mission and other places pictured and described, these papers on California and the Missions are now published in a separate volume, and the book is a pleasing one. It gives a clear impression of the early founders of the missions. The volume is divided into five parts, the chapters being successively, "Father Junipero and His Work," "The Present Condition of the Mission Indian in Southern California," "Echoes in the City of the Angels," "Out-door Industries in Southern California," and "Chance Days in Oregon." Of Father Junipero's work Mrs. Jackson gives a touching record. She pictures the priest's first conception of his mission, his three companions, their journey seeking the spot for the respective missions, the burning and loss by Father Junipero's last days among his beloved flock, who mourned his death in the church he had built and labored in for half of his lifetime. The founding of Los Angeles, with an account of the people's customs, their manner of living, their death ceremonies and their sunrise devotions, is all interesting and instructive reading. Concerning the industries, the writer comments on the primitive occupations and the later improvements brought by civilization. The book on the whole is attractive, containing bits of personal history of the people Mrs. Jackson met in her travels over this ground, besides the narrated historical parts of the book. The illustrations, by Henry Sandham, add to the value of the stories, because many of them are pictures of places now altered by restoration. The book affords the reader a distinct picture of early life in southern California. [Boston: Little, Brown & Co. Price, \$1.50.]

John Kendrick Bangs has added to the gaiety of the juvenile world by his latest, "Mollie and the Unwise Man," a volume overflowing with unheeded humorous conceits that will amuse both young and old. The fun in which it abounds is spontaneous and springs naturally from the peculiar situations in which the distinctly original characters are placed. The "Unwise Man" has had no predecessor in the literature for children. He is of ridiculous imagination, all compact, and he does and says the most absurd things with a total unconsciousness of his own foolishness, thus imparting a moral that all who run may read. While the book is a rubber boy, it is another fresh creation, that will delight by his queer sayings and doings, and "Mollie" herself is as charming a little maid as ever lost herself in the realms of fancy. Of course, people will compare this book with "Alice in Wonderland," and though it is remotely suggestive of Lewis Carroll's work, it is in no sense an imitation, for it runs along lines hitherto untraversed by any other writer. Mr. Bangs is so rich in literary invention that he does not need to borrow either dialogue or incident from anyone else. He has been happy in securing artists who are fully in sympathy with his unusual ideas, and Albert Levering, in full-page illustrations, and Clara Victor Dwigins, in numerous textual ones, have fully realized the author's meaning. Published by Henry T. Coates & Co., Philadelphia.

"The Last Buccaneer," or the Trustee of Mrs. A." by L. Cope Cornford, is a story that takes us back to the beginning of the eighteenth century when privateering was practiced under circumstances that made it a little better than piracy, and when it was encouraged by many people professing to be religious. The hypocrisy of this is well shown up in this novel, which is particularly strong in character drawing. The people who figure in it smack of the times in which they are supposed to live, and the buccaner who plays a prominent part in its pages, possesses an individuality that will make a lasting impression. Captain Dawkins, who knows more of piratical ways and doings than he cares to tell, has also a vigorous personality that makes his odd reflections on the sea and its followers vastly entertaining. He is no saint, but he is certainly a rather attractive sinner. The author has evidently carefully studied the period which he attempts to paint, and those who like a rattling sea story of the times, when there was more romance and mystery connected with the ocean than there is today, will thoroughly enjoy this tale. Published by J. B. Lippincott & Co., Philadelphia.

The Rev. Henry Benjamin Whipple, D. D., LL. D., Bishop of Minnesota, has compiled a book of reminiscences and recollections of his long episcopate among the Indians. The title may mislead the public into passing over this wonderful record as something dull and uninteresting. It is by far one of the most thrilling accounts of Indian life, their personal rights, their



temptations and the growth of a savage into a Christian preacher, that has ever been published. The dangers which any man must face in the hazardous position of an intermediate between the Red Man and the white has been little understood by the American citizens. Ever since the settlement of America the Indian question has been a menace to the safety of life and property. That the white man has made mistakes is not to be denied, but that he also turned and tried to remedy the position should be fully recognized. Bishop Whipple has cared for the sick, fed the hungry and preached the Gospel of Jesus Christ; schools and churches have sprung up to educate the mind and soul of the Red Man. Bishop Whipple's book narrates his visits and conversations with mighty chiefs, who have wearied of the tomahawk and learned the uselessness of the medicine man, and longed for other ways of living. A commissioner once said, "I do not care to fight with Bishop Whipple. What does he want? If it is money for an Indian school, we will help him." "You don't know Bishop Whipple," was the reply; "I do. All he wants is justice for these Indians and he will have it. If he has accusations, you may be sure he possesses the proofs." And from the beginning of his work Bishop Whipple has demanded justice for the Red Man. It was the injustice the haughty men of the forest felt the most. Each man among themselves were kept. Each man knew that if he killed a brother his life must pay the penalty. The slayer did not even resist the attempt of the carrying out of the mandate. He would remain for his punishment and prepare to die like a man. I quote the words of one Indian convert, who addresses his people in a eulogy of Bishop Whipple: "And the bishop has a library of hundreds of books which he has treasured in his heart; he is a great theologian; he is honored by his white children everywhere, and at Washington the Great Father always listens to his pleas for his red children. The Queen of England has listened to his story of the Ob-jibways"; (and when he came to the top stone of his well-rounded character), "and beside all this, my friends, he has caught the largest fish ever caught in Minnesota. I know this for I saw it with my own eyes. I have heard that he caught the largest fish ever caught in Florida. I do not know that because I did not see it, but I believe it because I know he could do it." Not an Indian smiled. It seemed to them a fitting climax to all that had gone before.

This all shows how the hunt and fishing arts in which the Indian excels always appeals to them when they see the white man master of their own arts. Firewater is a great evil among the Indians. The bishop relates one instance which shows the cunning of the Red Man in argument: "After a service a council was held, at which I spoke very plainly of the evils which the fire-water had brought to them. The head chief sometimes indulged in firewater, and being a cunning orator, he arose and said, 'You said tonight that the Great Spirit made the world and all things in the world. If he did he made the firewater. Surely, he will not be angry with his children in drinking a little of what he has made.' Instances of the Indian's characteristics are frequent throughout the book, and Bishop Whipple has told clearly and concisely of his years spent among the tribes of Red Men, for whom he was struggling to provide school, churches and, before everything else, obtain justice for them. That his efforts have been successful the average reader will recognize from the conditions of the Indians today and the year of 1884. No one who desires a clear account of the Indian progress can afford to omit reading Bishop Whipple's book. It is written in an easy, flowing style, which has a charming simplicity of manner. It is better than fiction, for it is true, and while the reader is entertained, he is acquiring valuable facts. [New York: Macmillan Company.]

This book escapes from being a historical romance by the prominence of its hero, Harry Feversham, who is the central figure, the military life being the atmosphere in which he and the other characters move and have life. There is enough of the psychological unfolding of character to almost number the story among the problem novels. The work which Harry Feversham sets himself to do is to redeem his character, which through his cowardice he has lost. The theme is the same as in "The Redemption of David Corson," although the scenes of action differ. Charles Frederick Goss places his character in the midst of powerful temptations to which David Corson eventually succumbs, but Mr. Mason's hero has made himself a coward by some morbid brooding over the fear that some day he will fall to stand the test, and the shame of that fall he already has mentally endured over and over again. Mr. Mason's method of dealing with the fall and the redeeming of Harry Feversham is much more agreeable reading than Mr. Goss' narration of heart-sickening sins through which David Corson must pass. The books, although entirely different, have a similarity of purpose.

In A. E. W. Mason's "The Four Feathers," the author uses the same character, Harry Feversham, which he previously developed in a short story. Born of a line of soldiers General Feversham expects his own son Harry to carry on the honor of the family, and he is never able to understand his son's position. Engaged to be married, Harry takes this opportunity of sending in his papers to his regiment, even doing so in the face of marching orders. Three officers are cognizant of this fact and send him three white feathers, with cards. His fiancée is with him when they arrive, and upon his simple declaration of the truth of the affair she tears a fourth feather from her fan and adds it to the number. The chapters which follow are full of the tragedy

which evolve from the four feathers. The disappearance of Harry from England, his subsequent capture as a Greek in the Sudan, where his regiment is fighting, are points of great interest. To one man in England he confided his plans. He would endeavor that the senders of the feathers would be glad to receive them back. He must prove he is not a coward. The recital of Harry's efforts to redeem himself is of great dramatic force, while throughout the story the author makes plain the great sorrow of it all. When the first little white feather is brought to Ethne, Harry's fiancée, a great hatred arose in her heart to the men who had caused all this suffering. Yet she knew she was glad to at last learn the motive of Harry's disappearance. From that time she confidently awaits the other emblems of his great courage to bear and to suffer. The author has repeated one instance twice, as if it had not occurred before. It is concerning the knowledge of the fourth feather added by Ethne. It is an error which does not add to the book, for it suggests that the author has not followed closely how much he admits in one place to tell it so soon in another. The method in which Harry's movements are made known is well worth praise. There is a dramatic skill necessary to successfully group events and conversations, which is evident Mr. Mason possesses. The delineation of characters is worthily done. All the characters are such that one will delight in knowing. Mr. Mason reveals the pathetic side of life, but without complaint, and it is lived calmly and bravely, because life does not hold all the good things. [New York: The Macmillan Company. Price, \$1.50.]

## Brilliant.

The morning drum call on my eager ear Thrills unforgetting yet; the morning dew Lies yet undried along my field of noon. But now I pause at whistles' strain, And count the bell, and tremble lest I hear (My work untrammelled) the sunset gun too soon. —R. L. Stevenson.

And let not folk in judging trust their wit Too fast, as one who counteth up the corn In's field before the sun has ripened it. For I have all through winter seen a thorn Appearing poisonous and obdurate, Which then the rose upon the spring taught borne; And I have seen a ship that swift and straight Has run upon a wild sea all her race, And perish, entering at the harbor gate. —Dante.

I sweep out seaward, be thou brave and reach the shore, sweetheart Christ buffet the wild surge for thee, till thou'rt ashore, sweetheart. —Lanier.

Where runs the river? Who can say Who hath not followed all the way By alders green and sedges gray And blossoms blue? —Thomas Carew.

Where runs the river? Hill and wood Clave round to hem the eager flood; It cannot straighten as it would Its path pursue. —F. W. Bourdillon.

Yet this we know: O'er whatsoe plains Or rocks or waterfalls it flows, At last the West stream attains, And I, and you. —F. W. Bourdillon.

He that loves a rosy cheek, Or a coral lip adorns, Or from starlike eyes doth seek Fuel to maintain his fires; As old Time makes the thick decay, So his flames must waste away. —Thomas Carew.

But a smooth and steadfast mind, Gentle thought and calm desires, Hearts with equal love combined, Kindle never-dying fires; Where these are lost, I despise Lovely cheeks, or lips, or eyes. —Thomas Carew.

## Notes and Queries.

CONCERNING RUBIES.—"Inquirer": Since the coronation ceremonies the newspapers have printed many articles respecting the ruby, but none has been correct in the details. The longest and ablest article says: "A blue ruby is a sapphire, and a red sapphire is a ruby." This is in a sense true, but not clear. Rubies and sapphires are a variety of the species corundum, and of which there are other varieties distinguished by their color. A species is determined by its composition, a variety by its impurities, accidental or otherwise, which often affects color and form. Keeping this fact in mind will help one's understanding.

A RECOVERY.—"Student": Eros, one of the small planets or asteroids of the solar system, was rediscovered in 1894 by Prof. G. J. Ling, operating the heliometer in Chamberlain Observatory. Eros is one of the most recently discovered of the chain of asteroids. Its presence in the heavens was first detected by an impression on a photographic plate exposed by Witt at Berlin in 1888. A year ago last October the planet came close enough to the earth to be observed optically, and was visible for observation until June of last year, when it again became invisible. Its reappearance has been awaited with interest by astronomers on account of variations in its brightness reported by various observers.

THE EARTHQUAKE YEAR.—"G. L. T.": The earthquakes in 1902 were: January—Nova Scotia, Croatia, Mexico, 11:00; Feb. 27—Russia, Schemach; March—Turkey, Italy, Tangachia; and Luca; respectively; April—Guatemala, Iceland; May—Martinique and St. Vincent (volcanic); Spain, France (Sud-Bordeaux and the Creusot district), Alaska, (Mount Redoubt, volcanic), Canada, Mexico, San Francisco, Florida, the Cape Peninsula and Greece; June—Italy, Russia, and Chile, in Volitri, Baku, and Chaco respectively (the last two volcanic), Cheshire, St. Vincent, Sicily, India, Himalayas; and in July—Turkey and Salonia.

WHERE MOSS GROWS.—"Suburban": The time-honored rule that moss grows on the north side of a tree, a rule which forms part of every schoolboy's catechism, and which he would no more dispute than one of the Ten Commandments, has received a sharp blow from Henry Kramer of Philadelphia. An investigation which he has conducted shows that on ten per cent. of the trees which he examined moss grew on the west side; ten per cent. on the northwest side; twenty per cent. on the northeast side, thirty-five per cent. on the east side, and fifteen per cent. on the southeast side.



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## Poultry.

### Facts About Turkeys.

There is a great diversity of opinion as to whether the rearing of turkeys is profitable in America. Not infrequently the mortality of turkey chicks is tremendous, and quite sufficient to eat up any possible profits. But there are persons who for years have raised almost every chick, and under these circumstances rearing turkeys yields a very fair return.

It is a mistaken idea to suppose that turkeys do not thrive in confinement. Some of the best fancies of these birds in the country practice yarding successfully. Of course, the space in which the turkeys are enclosed should not be too small, not less than from one to three acres for a moderate-sized flock. One advantage of yarding is that it enables the breeder to get all the eggs laid by the hens. Another is that it facilitates the protection of the chicks against the attacks of hawks and predatory animals. It is commonly supposed that turkeys may be prevented from flying over a fence by attaching a light board or shingle, ten inches long by five inches wide, to their backs by means of soft, flat strings run through holes in the boards and tied under the wings. By this method the birds can be as easily confined as sheep or other small stock without injury. When not allowed to run at large, turkeys need something in the nature of gravel as grinding material.

Turkeys can be fattened in a week or ten days. In the country they are usually fed all the corn they can eat three times a week to bring this about. But in England the birds are principally fed upon mixtures of equal parts of barley-meal and wheat-meal, made into a crumbly mass, either with skim milk or water. The use of skim milk for this purpose has been largely on the increase of late years, as it has been found that its employment leads to the production of a beautifully white and fine quality of flesh.

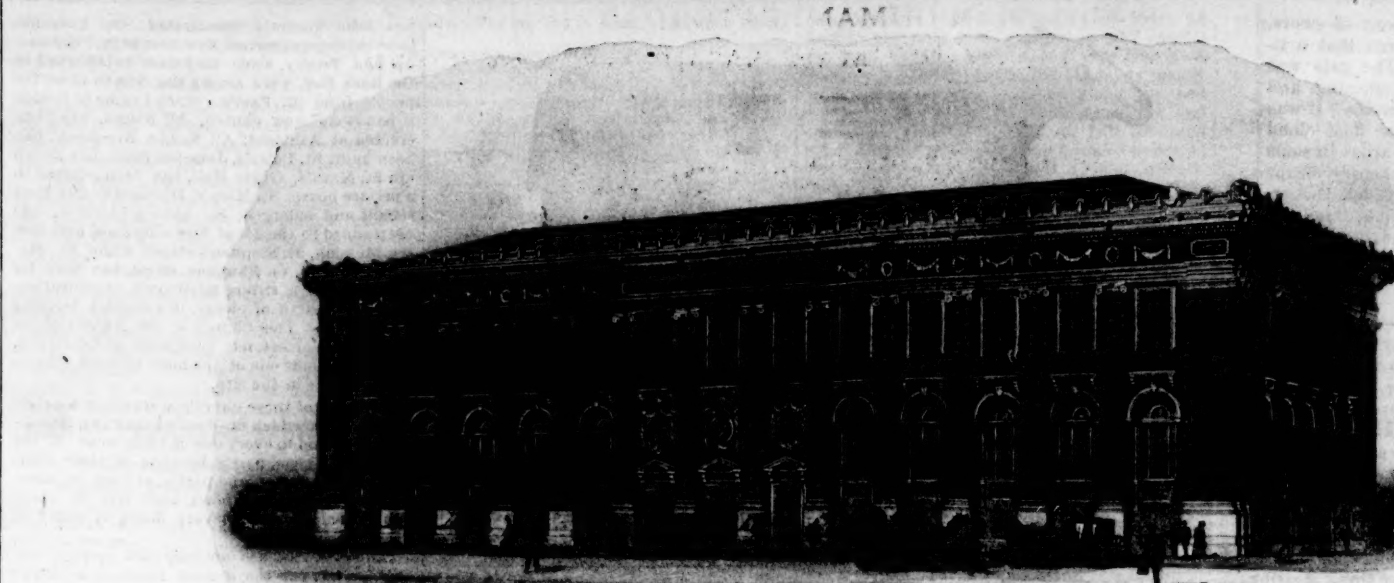
Considering the little labor required in raising turkeys, they pay very well, despite the large mortality among the young birds, and it is surprising they are not more extensively bred. With the continual increase in our population and decrease in the acreage available for grazing, it is a foregone conclusion that there will be a corresponding increase in the demand for turkeys and other fowls. The breeder of these birds will therefore never lack a market.

The selection of a breed depends largely upon the demands of the market. Of course, when one is not compelled to regard turkey rearing from a commercial standpoint, fancy may be given a free rein. Some turkeys are as ornamental on a lawn as peacocks. I have in mind a Maryland green-winged sloping down to a tidal creek that served as a background for a flock of pure white turkeys. Nothing could have been more beautiful than the effect produced.—Country Life in America.

### Mistakes of Poultry Farmers.

In looking over the average poultry house in winter, the most common defects are damp floors, upon which the fowls stand and moan, and sometimes contract rheumatism. Broken windows, letting cold in upon the fowls in daytime, will check laying and are common causes of roup; droppings left for weeks to heap up under the roosts; lack of a supply of water, obliging the hens to eat snow; lack of plenty of good, sharp grit, which alone is a sufficient cause of failure; lack of fresh meat and cut bone, which should be fed twice a week; over-feeding, overcrowding and unwholesome food; lack of ventilation, which is the most common and important mistake, and those who wonder why their hens do not lay will do well to go over the list. See that your poultry house is tight, so that on cold, windy nights the fowls will not suffer any more than cannot be helped. Do not crowd the fowls. During the long winter months, when they cannot exercise out of doors, fowls will need at least seven or eight feet square per fowl. Scatter some hay about and throw the grain into it. This will cause the hens to exercise and will be what they need, and the eggs will hatch better in the spring. Avoid feeding stimulants to fowls which are going to breed from, and do not give them any more food than they will eat up clean. That which is left will become filthy. Furnish pure, fresh water; you may think snow will answer, but it is not good for poultry. Warm the water a little on cold days and put a teaspoonful of red pepper in it. Fowls are always thirsty and a great deal of rump is brought on by allowing them to drink impure water. Kindness to poultry is never thrown away. Show us a person who studies and cares for his birds and we will warrant he will be successful. We consider galvanized iron dishes for drinking vessels the best. They do not break nor rust, can be cleaned with hot water and will last for years. They should be kept in a shady, dry place, rinsed every day and scalded every week.

The drinking dish should, in any case, be so arranged as to promote cleanliness. A good plan is to raise it and inclose it in a frame of laths. Place a low, narrow dish, something like a tin bread tray, on a low shelf a few inches from the floor, and hinge the cover to one side of the poultry house, so that it can be tipped up in front for the removal of the dish or for filling it with water. Whatever device is used must be easy to clean and of free access to the fowls at all times. Cleanliness in all pertaining to the food and feeding is essential. Punctuality in all is another matter of great importance. Hens are early risers, and do not like standing around on one foot waiting for their breakfast. The morning meal with them is the most important one of the day.



MASSACHUSETTS HORTICULTURAL SOCIETY'S NEW BUILDING, MASSACHUSETTS AND HUNTINGTON AVES., BOSTON.

In feeding grain to laying fowls, if the flock is a large one, great care must be taken that the grain is scattered so that the weaker fowls are not jostled aside by the stronger ones. See that the weakest ones have plenty of share, when being fed, to get their due share.—E. H., in Epitomis.

## Horticultural.

### Maine Apples.

At the annual meeting of the Maine Pomological Society, at Farmington, president Z. A. Gilbert delivered the following address:

The fruit industry never held out to me an inviting prospect to intelligent effort than at the present time. The people need fruit. It is ordained that they shall have it, and they are going to have it—more and more, and better and better as the years go on and wealth increases.

The apple crop of the present year has not been served in like bounty throughout the fruit-growing section of the State. Through this northern belt of the State where the crop was so bountiful a year ago, namely, northern Oxford and northern Androscoggin, Franklin, Somerset, a section of Kennebec and all of Penobscot, Piscataquis and Waldo counties, the crop this year has proved comparatively a light one. But in all that part of the State south of the territory named the crop has proved, not one of the largest, but close to a full one. At the same time the fruit was of large size and unusually free from imperfections. While the "scab" threatened for a time serious damage, yet finally its effects proved to be general only in a limited territory along our eastern coast.

At this time there is no reason apparent why the entire crop of Maine apples will not be cleaned up in good season at prices that will return the growers a reasonable profit. In the market abroad, while there have been forwarded larger shipments of American apples than ever before known in the same time in the history of the trade, yet good fruit has continued to command high prices, while the latest cable dispatches are to the effect that prices on that class of fruit are well sustained and the demand likely to increase to the end of the season.

Growers of fruit this season have been kept well posted on the range of the markets, and comparatively few have disposed of their fruit at prices under its real market value at the time when sold. There will always be an outlet for Maine apples, and there is no call for any grower to rush his fruit on the market in an effort to get there first.

At this thirtieth milestone of our organized effort I wish to raise the question whether we may not well break away from the beaten path we have been so intently and successfully pursuing for a decade, and strike out on a new and yet equally important tangent.

At the recent annual exhibition and convention of the New Hampshire Horticultural Society, which I had the privilege of attending, every speaker from the ranks of the growers dwelt at length on the market end of his subject. One I recall declared emphatically that "marketing was more than half the problem of success in fruit growing." This being the case, the apple growers especially of our State, and this society, may well for a time direct our efforts to the market side of our fruit industry. To make it desirable to produce these products they must be well disposed of, was the sensible and reasonable argument. The California deciduous fruit growers were driven to the wall till they organized facilities for connecting the products of their orchards with the markets of the East. Growers in the Erie grape belt were driven to the necessity of systematizing the marketing of their grapes. Delaware peach growers found their profits all in the coffers of the commission men till they rose to the necessity of organizing a different system of selling. Where were the fruit growers of Maine in '96 with one of the finest and most beautiful crops of apples ever picked from trees, and with no protection to the market side of the situation? Where are we today but in the hands of the commission men, save only that, here and there a man, dare risk his crop shipped at a hazard on his own private account? Certainly it is quite time that attention was given to the market side of Maine fruit growing.

As now conducted, it is one great hustle of the shippers to get all the fruit possible ahead of "the other fellow," without regard to conditions of the market, and just as though the devil was sure to eat the hindmost.

One of the great needs of the fruit industry of our State, and the first calling for attention at this stage of our progress, is cold storage. There are millions of barrels of choice fruit seeking a market, and not a cold-storage warehouse in the State, and scarcely a suitable place for the temporary storage of a single barrel! This is the situation in Maine today.

Not only in the shipping trade abroad is this cold storage necessary, but it is even more important in catering to the home markets. Cold storage is now controlling in large measure the markets for all perishable products, and none of them more than fruit. Maine is a fruit-growing State. Its fruit products are now of sufficient value to be taken care of. This fruit production through the influence of this society, and the general advance of a knowledge of the profits of the business, is sure to largely increase in the future. The sooner provision is made to care for it in a manner to insure largest returns to the grower the better. If money is needed we have it in plenty

seeking investment. Money from the farms going into our savings banks, thence to different State investments, would better be used to extend, improve, perfect and render still more profitable the business that made it.

Just what facilities for storage may be needed under existing conditions, is a question that this society may well, for the benefit of the industry, investigate. First of all, I do not hesitate to suggest, better storage at the farm where the fruit is grown is called for. Fruit as soon as taken from the trees should go directly into cold storage, or if not into technically "cold storage," then into a storage that though only moderately cold would store from changes of atmosphere to which nearly all our home storage is now subject. This provision alone would be an important step in advance. Fruit houses on the farm, or in the orchard, constructed with absolutely air-tight surroundings, would prove of great value and are not costly. Several neighbors could unite in their erection and each share in their advantages. In some fruit-growing sections of the country storehouses of a similar kind are provided for neighborhood privileges. These advantages are all within the reach of any individual fruit grower, or a neighborhood of growers, and would be found of great advantage to the industry.

But further than home storage and local storage there should be cold-storage warehouses provided at shipping points. To such extent has this matter of making temperature, if I may be allowed such an expression, been perfected that the cost of such storage is not now heavy, and is entirely within the advantages gained by it. The sooner Maine fruit growers get on to the advantages of cold storage in some form the more will they be in control of their business, and the greater the profits they will realize out of it.

The Washington Department of Agriculture is engaged in experimental cold storage of fruits, both at home and abroad. Certainly it is gratifying to know that the general government is looking after the interests of the fruit growers.

In closing, I wish in behalf of this society to acknowledge the efforts being put forth by our State Agricultural Department in behalf of our fruit-producing interests. The commissioner at its head is bringing into the State in his institute work authorities trained by experience in fruit growing, thereby adding greatly to their efforts to buy fruit in hand. We welcome all aid to the fruit-growing interest of the State.

The annual report of the secretary, Mr. D. H. Knowlton, was as follows:

The cold weather of the season appears to have been favorable for the growth of the trees and size of fruit; at the same time, it made the maturity of the fruit quite a couple of weeks later than in ordinary years.

There have not been so many insects to prey upon the foliage as usual. The orchards that have been best cultivated in years past have been the most fruitful this year.

Our people are indebted to the agricultural papers as well as the Pomological Society for the prices at which apples are selling. The reports sent out by the buyers have been misleading as to the quantity of fruit in the country, to their efforts to buy fruit at a dollar and a quarter did not prevail to any considerable extent. Buyers are now willing to pay \$2 for No. 1, \$1.50 for No. 2 apples, but when there are conveniences for storing the fruit, not many lots are being sold. There seems to be the best of reasons for saying that the price will go higher later in the season, though the abundance of apples in Massachusetts and southern Vermont and New Hampshire will affect the Boston market more or less.

The high price last year has done much to encourage better culture, and all over the State reports indicate that many neglected orchards are being cared for. The trees are being pruned; hogs and sheep have been pastured to advantage among the trees; trees are being mulched; and other dressing being applied, and in many cases the orchards have been plowed and some effort made in growing clover and other cover crops.

Many trees were set last spring, and many more would have been set had it been possible to obtain them, but perhaps this may have been some advantage in Maine, for many gave special attention to working over the natural fruit trees and those varieties that had proved to be unprofitable.

The winter of 1901-2 was very unfavorable for strawberries, and the plants were seriously injured and may be killed outright. The crop was in consequence, a small one and of inferior quality, but the price was rather more than usual. Of the bush plants the crop was better and the season much longer than usual. The growing of these delicacies has largely increased in the home gardens of the State.

For several years the secretary has urged the importance of teaching the children the art of fruit and flower culture. The medium through which this can best be done is the public school. Mr. John W. True of New Gloucester, who has so long served the society in an official capacity, invited us to hold such a school in New Gloucester, assuring us that all would be done locally to make such a meeting successful. Mr. T. M. Merrill, one of our members, is also a member of the school board, and to him and his associates we were indebted for the loan of the school children for a couple of days. The first day, May 1, the school was held in the Town Hall. The children were brought in hayracks and double hitched

from all parts of the town. The topics presented to the children were as follows: plant life; how plants are propagated; leaves, flowers, fruits; setting out plants, sowing seed, etc.; the study of plants on the farm; insects—friends and foes; the care of the fruit for home and market; how to make plants grow to produce flowers and fruits.

The children brought note books and pencils. In the instruction we were ably assisted by Fred W. Carr, professor of horticulture in Rhode Island College of Agriculture and Mechanic Arts, Prof. W. M. Munson of the University of Maine, and Mrs. V. P. DeCoster of Buckfield. May 1 being Arbor Day, president Gilbert planted a tree upon the lawn as an appropriate memorial of the first horticultural school for children. In some form I hope that there may be each year, somewhere in the State, a horticultural school for the instruction of our boys and girls.

"A muff," says a contemporary referring to coming fashions, "is no longer merely a muff. It is a pillow, a dream, a flower garden." Is it any wonder that the voting list of women reveals a decreased interest in the future of the school committee?

It is reported that during October, 14,971-318 bushels of eastbound wheat passed through the American and Canadian canals at Sault Ste. Marie. All other eastbound grain passing through both canals during the same period amounted to 8,425,143 bushels. The flour movement was 1,208,773 barrels.

The 1902 peppermint oil crop of the United States is generally conceded to be very deficient, being generally estimated at about 130,000 pounds, against an average annual production of about 200,000 pounds.

The estimated shipments of celery from California for 1901-02 are put by commercial authorities at 1200 carloads, against 1100 carloads in 1900-01 and 700 carloads in 1899-1900.

The broom-corn crop of the United States in 1902 is estimated by the American Agriculturalist at 1200 carloads, against 1100 carloads in 1901 and 700 carloads in 1899-1900.

The Ontario government has agreed to sell to a syndicate of American capitalists 2,000 acres of farming lands. It is proposed to settle 12,500 families on these lands.

The exports of live stock and dressed meats last week included 2711 cattle, 2302 sheep, 3284 quarters of beef from Boston, 3016 cattle, 3138 sheep, 15,550 quarters of beef from New York, 1131 cattle, 28,341 sheep from Baltimore, 730 cattle, 600 quarters of beef from Philadelphia, 173 cattle, 1202 sheep from Portland, 253 cattle from Newport News, 2036 cattle, 1237 sheep from Montreal, a total of 11,121 cattle, 10,502 sheep, 21,734 quarters of beef from all ports. Of these, 3300 cattle, 7121 sheep, 17,520 quarters of beef went to Liverpool, 3424 cattle, 1200 sheep, 2884 quarters of beef to London, 728 cattle, 704 sheep to Glasgow, 250 cattle, 479 sheep to Bristol, 75 cattle to Hull, 1200 quarters of beef to Southampton, 257 cattle, 758 sheep to Rotterdam and 20 cattle to Paris.

The receipts of wool in Boston since Jan. 1, 1902, have been 229,478,902 pounds, against 237,796,784 pounds same period in 1901. The Boston shipments to date are 248,374,626 pounds, against shipments of 225,633,636 pounds for the same period in 1901. The stock on hand in Boston, Jan. 1, 1902, was 77,340,463 pounds; the total stock today is 127,844,739 pounds. The stock on hand Nov. 16, 1901, was 87,543,573. The market is strong about five per cent. up over last week's figures. Sales are to consumers this week. Best Texas twelve-month wools have advanced, with sales at 60 cents clean for choice. Ohio delaine is strong at 33 cents. The accumulation at Kerrville of full Tex wools, 90,000 pounds, goes direct to the mills for consumption at a secured cost of 46 cents laid down. Even higher prices are asked for full wools now in Boston.

The proper temperature for keeping apples is as nearly 35° F. as it is possible to keep it.

An active tobacco war is in progress in Germany. The American Tobacco Company has obtained a hold on the German trade. That company recently bought up the Jasmarte tobacco factories of Dresden, and several days ago purchased all the Turkish leaf tobacco in storage at Dresden, to secure a monopoly of the supply. Rothschild Bros. & Co. of New York are the principal antagonists of the American company.

At the annual election of the Debating Society of the schools of law, comparative jurisprudence and diplomacy of Columbia University, George H. Davis of Canton, Mass., was chosen president.

Mr. Greener, the Belgian sugar statistician, estimates the 1902-3 beet-sugar crop at 5,520,000 tons, Germany leading with 1,730,000 tons. Mr. Licht estimates the crop at 5,500,000 tons. Creditors of Bremen estimate a beet-sugar crop of 6,000,000 tons. Cuba is expected to produce 850,000 tons of sugar in 1902-3.

Bananas are being sold in the Chicago market on the same basis as potatoes or beans, by the pound.

One of the most famous Ben Davis is believed to have originated in Virginia, though strong efforts have been made to have Kentucky credited with its birthplace. It is not of the highest class in eating qualities.

The exports from the United States for the month of October were reported as \$140,332,908 worth of domestic goods, \$2,346,844 of foreign goods, a total of \$142,679,752. The imports were \$35,200,636 worth free of duty and \$54,286,891 of dutiable goods, a total of \$89,487,527. Excess of exports \$53,192,231. From Jan. 1 to Oct. 31 exports were \$1,063,029,878 domestic and \$25,299,332 of foreign goods, a total of \$1,088,329,210. Imports were \$253,480,530 free of duty and \$456,155,116 of dutiable goods, a total of \$709,635,646. Excess of exports \$290,000,284.

The exports from the port of Boston for the week ending Nov. 15 included no butter, \$8,573 pounds cheese and 124,045 pounds oleo. For the same week last year the exports included 19,500 pounds butter, 46,335 pounds cheese and 222,227 pounds oleo.

The world's production of gold and silver in the calendar year 1901 was 12,740,746 ounces of gold, valued at \$263,374,700 and 174,988,573 ounces of silver, having a comparative value of \$104,999,100. The United States leads in the output of gold, having produced 3,805,500 ounces of gold worth \$78,606,700; Australia being second with 3,719,080 ounces, worth \$76,800,200; Canada third with 1,167,416 ounces, worth \$24,128,500, and Russia fourth with 1,103,412 ounces, valued at \$22,800,900. Of the silver production, Mexico stands first with 57,655,549 ounces, having a com-

mercial value of \$34,503,90, and the United States second with 55,214,000 ounces, valued at \$3,128,400.

The anthracite production for October was 1,200,000 tons, as against 4,000,000 tons in October, 1901. The output to Oct. 31 last was 24,000,000 tons behind the corresponding 1901 production.

Bradstreet's reports exports wheat for week 4,440,100 bushels, against 5,715,555 bushels last week and 4,984,734 last year; since July 1, 1901. The output to Oct. 31 last was 24,000,000 tons behind the corresponding 1901 production.

The amount of fruits and nuts consumed is enormous. The United States raises great quantities and exports considerable of certain things; but it is said that besides the imported to the value of \$5,139,008 during the eight months in 1901.

It is stated that the sugar and coffee crops of the island of Porto Rico are capable of wonderful development. Interest is being widely created among New York capitalists.

Mr. George Dornbusch's Floating Cargoes Evening List, London, estimates the world's wheat crop of 1902 at 2,892,000,000 bushels.

The apple and pear crops of the whole country are considerably above the ten-year average in nearly all the States in which the raising of these fruits is of any importance, and the grape crop is slightly below such average.

Imports for October were \$87,487,000 and exports \$143,180,000. For ten months imports increased \$61,705,672, and exports decreased \$111,347,208. The excess of exports shows a decline of \$49,681,536 for October, and for ten months a decline of \$153,143,270.

The Fresno Republican estimates the raisin crop of California in 1902 at 100,000,000 pounds, the largest crop with one exception ever produced in that State.

Commercial estimates indicate a flaxseed crop in the United States in 1902 of about 27,000,000 bushels, a record crop.

The ten per cent. advance in wages, announced by the Pennsylvania Railroad to all employees receiving less than \$200 per month, will call for the annual distribution of \$6,000,000 additional per annum. With the new scale, it is estimated that the total wages paid by the Pennsylvania system for the ensuing year will reach \$70,000,000. The road has 100,000 employees.

A Tilton (N. H.) correspondent says that the recent high prices for apples have been knocked out, and buyers are not willing to pay over two-thirds of the prices that have been ruling. Some who bargained for apples at \$2 a barrel a few weeks ago now refuse to take them, and growers are looking elsewhere for a market.

A dealer in Kensington is paying five cents a bushel for apples to grind, or he grinds

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for others at two cents per gallon of cider. He gets 34 gallons of cider to a bushel.

Exports of dairy products from New York last week were 4621 boxes of cheese, of which 1491 went to Liverpool, 1170 to Hull, 1740 to Newcastle and 220 to Glasgow.

The largest belt in the world, which is 118 feet long, seventy-eight inches wide, four-ply, and weighs nearly two tons, has just been furnished a Worcester concern by Salem parties.

The total shipments of boots and shoes from Boston this week have been 91,862 cases, against 98,878 cases last week; corresponding period last year, 105,665. The total shipments thus far in 1902 have been 3,868,105 cases, against 4,264,868 cases in 1901.

There is a scarcity of desirable fresh-laid eggs, and nearby or Cape fancy sell at 35 to 36 cents, Eastern and Northern choice fresh at 28 to 30 cents, fair to good 22 to 24 cents, Western fancy candied 25 to 27 cents, selected 22 to 24 cents, fair to good 20 to 22 cents, dirties 15 to 18 cents. Refrigerator stock in fair demand at 20 to 21 cents for April packed and 18 to 19 cents for summer packed. The stock in cold storage was reduced 6881 cases last week, and now stands at 154,544 cases, against 91,260 cases a year ago.

The world's exports of grain last week were reported as 10,878,160 bushels of wheat from five countries, and 1,433,901 bushels from four countries. Of this the United States furnished 4,440,000 bushels of wheat and 281,000 bushels of corn, 660 bushels of wheat and 281,000 bushels of corn.

The visible supply of grain in the United States and Canada Nov. 15, included 38,002,000 bushels of wheat, 2,105,000 bushels of corn, 7,571,000 bushels of oats, 1,343,000 bushels of rye, 3,283,000 bushels of barley. Compared with the previous week, this shows an increase of 1,994,000 bushels of wheat, 71,000 bushels of rye, 173,000 bushels of corn and 61,000 bushels of oats. One year ago the supply was 45,677,000 bushels of wheat, 12,156,000 bushels of corn, 6,860,000 bushels of oats, 2,230,000 bushels of rye and 2,628,000 bushels of barley.

Mutton and lambs hold steady, with a good demand; veals remain steady and unchanged. Spring lamb 6 to 8 cents, fancy 8 to 8 1/2 cents, yearlings 5 to 6 cents, muttons 5 to 6 cents, choice 6 to 7 cents, veals 7 to 10 cents, fancy and Brighton 10 to 11 cents.

Fresh beef is steady for choice, with light cattle easy. Extra sides 10 cents, heavy 9 to 10 cents, good 7 to 8 cents, light grass and cows 6 to 7 cents, extra hinds 13 to 14 cents, good 10 to 12 cents, light 8 to 9 cents, extra lores 8 cents, heavy 7 to 8 cents, good 7 cents, light 6 to 6 1/2 cents, hams 7 to 10 cents, rattles 4 to 7 cents, chunks 5 to 8 cents, short ribs 9 to 10 cents, rounds 7 to 9 cents, lungs 8 to 15 cents, rumps and loins 8 to 15 cents, rounds 8 to 22 cents.

Pork provisions continue quiet, with lard firmer. Short cut and heavy backs 34, long cut \$24.50, medium \$22, lean ends \$26, bean pork \$18.75 to \$19.75, fresh ribs 11 cents, corned and fresh shoulders 10 cents, smoked shoulders 11 cents, lard 11 cents, in pails 12 to 13 cents, hams 13 to 14 cents, skinned hams 13 cents, sausage 11 cents, Frankfurt sausage 10 cents, boiled hams 18 to 19 cents, bacon 12 to 17 cents, bologna 10 cents, pressed hams 12 cents, raw leaf lard 12 cents, rendered leaf lard 12 cents, in pails 13 to 13 cents, pork tongues \$24.50, loose salt pork 12 cents, brisquets 13 cents, sausage meat 10 cents, country-dressed hogs 8 cents.

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# MASSACHUSETTS PLOUGHMAN

Where are the leonids?

Of good report—the Congressional Cannon.

The city of Salem has found a new way to get rich.

Prince Henry has the gift of making his gifts last out.

Apparently the W. C. T. U. is barred out of Milwaukee.

Contaminated food knows no respect for philanthropists.

Our social and economic conditions are certainly the observed of all observers.

Matrimony loves a shining mark. The bachelor governor-elect of Kansas is engaged.

The latest statue to Dante has again raised the question of the position of the horrible in art.

Congress need offer Satan very little of the temptation that is currently believed to be held out by idle hands.

Never is naturally shocked at the possibility of being painted red by persons who have not even the excuse of intoxication.

There has been an earthquake in Guam, but there is not much to shake up in Uncle Sam's new Pacific coaling place.

Individual members of the football eleven can now rest until it becomes necessary to purchase that last present on the day before Christmas.

Mr. Morgan's one cent was not much, but perhaps it helped the recipient to understand that people do not always enjoy getting hints.

Boston's Horse Show will never be quite in the same class with New York's until the magazines begin to play an overture of horse-show stories.

The late George W. Pepper goes to his last reward with the satisfaction of having done more than most of us to make life sweeter for his fellows.

If Southern medical students will fight a duel, it seems permissible to suggest that prescriptions might have been both deadlier and more appropriate than pistols.

If parlor matches are done away with by law in New York city, through the agency of the Bureau of Combustibles, will marriages decrease in the Metropolis?

January will be a humdrum ordinary month at the University of Chicago. After the Christmas recess coeducation is to be divided into two sadly separated fragments.

In reading one of the contemporary accounts of the life and activities of Boston's newest pastor, one cannot but wonder what is to become of Elmira Evening Star.

Bishop Potter is establishing a dangerous precedent for lecturers. If lecturers are to refund the receipts whenever the lecture does not altogether please the audience, the profession will gain something of the same charm of uncertainty as writing on space for a newspaper.

Judging by the readiness with which a batch of Italians, in process of naturalization, recently renounced their allegiance to King Edward, it apparently makes very little difference to the prospective citizen just what potentate he renounces. To renounce some potentate is the main business.

The New York Tribune has recently published a collection of the rules of various foreign cities governing the use of automobiles. American legislators now have an opportunity to copy or combine as best suits them; and probably nothing better could happen for the machine itself than a law that should eliminate all but the best adapted of its variations and compel this remnant to a more respectful regard for the rights of pedestrians.

It has been usual to compare men and things that have some points of resemblance, but President Gompers appears to be indulging in the glowing hyperbole of the flamboyant orator when he likens President Eliot to Judas Iscariot. A man cannot be a traitor to a cause which he never espoused, and we have never heard that President Eliot was a member of the American Federation of Labor.

The Department of Agriculture has been for several years trying to produce an orange tree that would withstand the frosts of Florida, and think they have now reached it by crossing the Japanese trifoliate orange, an ornamental variety, with the common orange. They claim that it produces a fine fruit that can be safely grown two hundred miles north of the points where the Florida oranges grow. If they have, they will confer a great boon on the Florida growers.

The United States raises more wheat by nearly two hundred million bushels per year more than any other nation on earth. Russia follows next, then France, India, Hungary, Germany, Spain, Italy, in the order named. Great Britain only raises about nine per cent. of the wheat crop of this country. Neither France, Germany, Italy, Spain nor England have any surplus wheat for export. Argentina raises about one-tenth as much wheat as the United States and Australia about one-sixth, while both these countries export a large percentage of the crop.

Andrew Carnegie maintains that it is a physical impossibility for Great Britain to produce material things rivaling in amount those of the United States, Germany or Russia, nor would a union of the British Empire change the situation, for neither Canada nor Australia give promise of much increase in population or industrialism. America now makes more steel than all the rest of the world. In iron and coal her production is greatest, and it is also so in textiles. She produces three-quarters of the world's cotton. Her exports are greater, and the clearing-house exchanges at New York are almost double those of London.

Let us be thankful that we have not suffered from drought as they have in Australia. After seven years of it, this year has proved the worst. The herbage has been entirely destroyed over a large area, and a gale on Nov. 15 raised such a cloud of dust or red powdered earth as to make it

almost impossible to breathe out of doors, and it was so dark in Melbourne that artificial light was necessary. The gale was accompanied by much ball lightning, and several buildings were set on fire. It was very dark in Sydney, and the dust cloud extended twelve miles to seaward. In some places the railroads were blocked by heaps of dust. After the wind subsided the atmosphere was brilliantly pink, and the temperature fell suddenly, but the gale was not followed by rain. Many of the people were badly frightened, and hid themselves in their houses.

It is said now that the delay in distributing coal is largely due to the fact that we have not docking facilities for unloading it as fast as the vessels bring it here. Our ships have been so busy making arrangements for the export trade in grain, cattle, apples and merchandise, that docks for other purposes have been neglected. It is true that they had not anticipated such a placing of foreign coal at our port, in so short a season, and we may never see it coming again, but if it does, we think it will find Boston better prepared. It has been no secret for many years that more extensive docks were needed here, but something has seemed to retard their erection. The Commonwealth of Massachusetts and the city of Boston owe it to our citizens to provide ample dock facilities for both our foreign and domestic commerce. Liberal appropriations should be made at once, and the work should go forward with all possible dispatch.

The home-coming festival of Thanksgiving, originally a purely New England holiday, has become a national one. And it is well that it is so, for in an age in which there is said to be little faith, it is an assurance that there is still a recognition of a Higher Power throughout the land to whom we should be grateful for benefits received. There are cynics who say that mankind has nothing to be thankful for, but they may be likened to old Scrooge, who thought Christmas was a humbug, and all the harm we wish them is that, like him, they may be converted, by being present at some family gathering, next Thursday.

The year past has had its trials and troubles, but it has brought more happiness than sorrow to the majority of people. Some days, says the poet, must be dark and dreary, but there is more sunshine in the world than storm, and we are glad to accept this truth on Thanksgiving Day, and express our gratitude for this merciful dispensation either in church or at the fireside altar.

**Rotation of Crops.**  
To be the most successful with our farm work and crops, there should be a suitable rotation adopted and faithfully followed out. This is getting to be a necessity where corn and other grain crops are largely raised, as is the case more and more, especially in the dairy portions of our country.

There needs to be more system and uniformity in this business. A change should be made from the practice too much followed of taking up pieces here and there all over the farm for the plow.

There should be some well-defined plan of what is wanted in the way of crops, and then divide the land that is to be devoted to the cultivated crops and hay into sections in accordance with the size of the farm.

It may be a four, five, or six years course, as circumstances seem to demand. Usually corn and potatoes are grown the first year on sod ground, crops that require good cultivation the next or second year, to be followed with a crop of grain and seeded to grass. This in turn to be devoted to hay for two, three or four years, in accordance with the size of the farm.

Where much corn is raised, as is the case on many dairy farms, particularly for fodder, the practice is sometimes to plant corn two years in succession on the same land, or for a part of the crop. Personally we like the plan best of planting entirely on sod ground, as it will be the freest from weeds, and there should be a considerable amount of grass roots and stubble to plow under for the benefit of the soil and crops. A well-cared-for field of corn or potatoes is a good preparation for a crop of grain to follow and the seeding to grass.

In our practice on sod ground, no manure is used with the corn, but three hundred or four hundred pounds of phosphate is put in with the seed at planting.

In an average season, with good cultivation, this insures a fine crop of fodder corn, suitable for the silo or for curing to feed dry. The second year, manure is applied for a crop of oats and those of hay which are to follow. Usually have good success in this way with the grass seeding, as well as with the crops of hay to follow for three or four years before it will be time to devote again to corn.

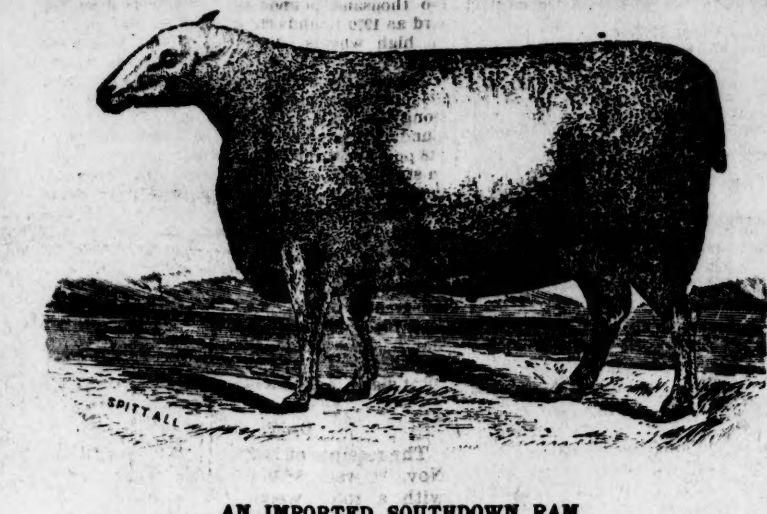
**Petty Jealousy.**  
The disagreements in police circles, that have been apparent since arrests have been made in connection with murderous assaults on unprotected women in this vicinity, are most unseemly. Policemen everywhere should work in harmony to prevent the escape from punishment of violators of the law, and should not let petty jealousies interfere with the course of justice.

Much of a spirit of debasing rivalry among the police has come to light of late, but more has been concealed, and it has been thought by many who were observers that far better results leading up to the conviction of "Jack the Sluggard," whoever he may be, would have been attained long ago if the protectors and guardians of the peace had been more magnanimous and courteous in their intercourse with each other.

Instead of acting together for a good end, they have been pulling apart, each one apparently trying to win fame by asserting that he, and he alone, was instrumental in bringing a supposed culprit to bay. All this is childish and unmanly, and reflects no credit on men whose duty it is to rise above personal differences in endeavors to secure the safety of society. No man who considers himself first in the performance of public duties ever makes a lasting reputation, and this is a fact which the police everywhere should bear steadily in mind.

**State Board Meeting.**  
On Dec. 2, 3 and 4 next the Massachusetts State Board of Agriculture will hold its fortieth "public winter meetings" for lectures and discussions at North Adams, Mass. These meetings have been a feature of the work of the Commonwealth for agriculture since 1863, our board of agriculture being the first in the country to establish such a meeting as a regular fixture in the work of the department. The lectures delivered at these meetings have done much to popularize the report of the State board, and to make it one of the most sought documents issued by any department of this or any other State.

The board has provided a programme for this meeting fully up to the high standard



AN IMPORTED SOUTHDOWN RAM.

previously established, and is desirous that as many as possible of the farmers of the State should avail themselves of the opportunity offered for securing information at first hand by attending the meeting and taking part in the discussions to follow the lectures. On the morning of Tuesday, Dec. 2, Prof. J. W. Sanborn of Gilmanton, N. H., will follow up his article which attracted such widespread attention to the July crop report of the board by an exhaustive lecture on "Beef Production in New England." As noted at the time of the issue of his article in July, Professor Sanborn is particularly well fitted to treat this subject by reason of a wide experience both East and West, and at North Adams he will have an opportunity to go into the details of the subject to a degree not possible in the short space available in the monthly crop report.

Prof. F. A. Vaughn, who will speak at the afternoon session on "Horticulture and General Farming," is a new man to our Massachusetts farmers, having recently been elected to the chair of horticulture at the Massachusetts Agricultural College. His writings on horticulture have, however, made him well known to those especially interested in that subject, and his topic is one calculated to interest others who may not be specialists in horticulture. In the evening E. H. Forbush of Wareham, ornithologist to the board, will give a lecture on "Two Years with the Birds on the Farm," illustrated by stereopticon, in which he will set forth the results of recent experiments with birds at his Wareham home. Nature lovers can be assured of a treat in this lecture, made the more enjoyable by the lantern slides, and those more particularly interested in the economic features of the subject can be assured that this phase will not be neglected.

On the morning of the second day the dairy interests will receive their share of attention in the shape of a lecture by Mr. George H. Ellis, on "The Need and Economic Value of Improvement in Dairy Stock." Mr. Ellis is a trustee of the Massachusetts Agricultural College, and the proprietor of the Woronoco dairy farm at West Newton, and will have something of interest for his brother dairymen. In the afternoon Hon. J. H. Brigham, Assistant Secretary of Agriculture, Washington, D. C., will speak on the "Work of the United States Department of Agriculture." Much is being done at Washington for the good of the farmers of the whole country, and the primary object of our board in arranging for this lecture was to bring the farmers of the Commonwealth into closer touch with the great work done there in their behalf.

On Thursday, the last day, there will be but one lecture, the meeting closing at noon to allow all in attendance to reach their homes that night. Mr. F. Dickinson, Esq., of the Boston law firm of Dickinson, Farr & Dickinson, will speak on "Laws and Regulations Pertaining to Highways," following up his lecture on farm law at Worcester two years ago. A reception tendered to the board of agriculture and others attending the meeting by the citizens of North Adams on Wednesday evening will mark the social side of the occasion. The public sessions of the board will be held at Odd Fellows Hall and the headquarters will be at the Wellington. The meetings are open to all, and all are invited to engage in the discussions to follow the lectures. The various agricultural organizations which send delegates to attend the meetings will find every courtesy tendered their representatives. Programmes of the meeting may be had on application to Hon. J. W. Stockwell, Secretary State Board of Agriculture, State House, Boston, Mass.

**Vegetables in Boston Market.**  
There is a fair supply of vegetables coming in this week, but the demand is good and prices hold nearly steady. Beets and carrots are 50 to 60 cents a box, parsnips 75 to 85 cents and flat turnips 40 to 50 cents, yellow turnips \$1 to \$1.25 per barrel, native onions 85 to 90 cents a bushel, \$2.50 to \$2.75 a barrel, York State \$1.75 to \$2, Spanish onions \$1.25 for small crates and \$2.75 for long crates, leek 40 to 50 cents a dozen bunches, hot-house radishes 30 to 40 cents a dozen and safely \$1 to \$1.25; celery in good supply, early at 75 to 85 cents a dozen, Boston Market \$1.50 for 100 lbs., Paschal \$1.50, green at 75 to 85 cents a box, and peppers \$1.50; some California tomatoes at \$2 to \$2.25 a crate and hot-house 25 to 30 cents a pound; egg plant \$1.50 to \$1.75 a crate, Marrow and Turban \$1.50 to 1.25 a barrel, Hubbard, prime 25 to 30 a ton, Bay State \$1.50 a barrel and pumpkins 75 cents to \$1, artichokes \$1.50 a bushel, mushrooms 75 to 90 cents a pound.

Cabbages in good supply at \$2 to \$3 per hundred, \$1 to \$1.25 a barrel. Red cabbage 75 cents a box. Cauliflower not very plenty at \$1.25 to \$1.50 for box of 8. Sprouts 15 to 18 cents a quart. Hot-house lettuce \$1 to \$1.50 a long box. Spinach 25 to 35 cents a bushel and parsley 50 to 75 cents a box. Romaine 75 cents to \$1 a dozen. Escarole and chlorey 60 to 75 cents. String beans \$1.50 to \$2.25 for half-barrel baskets. Mint 75 cents a dozen bunches and water cress 40 cents.

Potatoes in liberal supply, but a steady demand for good stock. Arrowroot Green Mountains extra 70 to 75 cents a bushel in bulk, fair to good 65 to 68 cents, Hebrons extra 67 to 68 cents, fair to good 65 to 68 cents, round white, New York 65 cents and Western 60 to 63 cents. Sweet potatoes in moderate supply, but a light demand. Southern yellow \$1.50 to \$1.75 a barrel, Jersey double heads \$2.75.

**Political Leadership.**  
The Nation laments the lack of leadership in the Democratic party, and longs for a second figure that will bring together by his compelling character forces that are now opposed to each other when they should be united to advocate the issues that stand

waiting. It says: "Were ex-Governor Russell alive today, how the eyes and hopes of the nation would be turning to him. How the Hills and the Gormans would wriggle off the scene before him." The last sentence is a rather suggestive figure of speech, and it is to be hoped that our ingenious contemporary does not intend to compare an aspirant for a Presidential nomination to one of those "vipers that creep where man disdains to crawl." Be this as it may, the Democrats do badly need leaders, owing to the dissensions in their ranks, and there does not seem to be any prospect of a change for the better that will furnish them with men around whom a reunited party can rally.

The Republicans, on the contrary, have wise and judicious men in leadership, who will keep their party together in spite of differing opinions on reciprocity, the tariff and the trusts, and concessions will be made that will tend to harmony in the perpetuation of the great Republican principles that have done so much for the advancement of the country as a leading power in the world. The action of the Massachusetts Republican delegation in the Fifty-fifth Congress, in endorsing the candidacy of the Hon. Joseph G. Cannon of Illinois, a safe and conservative but not an obstructive man, for the speakership of the next National House of Representatives, is a significant indication that harmony is the watchword all along the Republican lines. It will be about a year, to be sure, before the new Congress meets, but there is nothing like taking time by the forelock in political as well as other affairs.

**The Open Door.**  
[A sermon preached on the twenty-third Sunday after Trinity in St. Paul's Church, Boston, by the rector, the Rev. John S. Lindsay, D. D.]

"And unto the angel of the church in Philadelphia write: These things saith he that is holy, he that is true, he that hath the key of David, he that openeth and no man shutteth, and he that shutteth and no man openeth: I have set before thee an open door, and no man can shut it: for thou hast a little time, and hast kept my word, and hast not denied my name."—Revelation, III, 7, 8.

This is a part of an epistle written by St. John under the guidance of the Holy Spirit to one of the Seven Churches in Asia. This church was, at the time of the writing of this letter, a sort of city, in which lived a Bishop, who served a group of churches in the neighborhood as their chief pastor. But it had begun its decline, and, less, in some sense as a parish church. This morning, therefore, I take this extract from what St. John said long ago to a church in the East, as a sort of motto for a discourse that will deal with our parish in the West, St. Paul's Church, Boston. From time to time I have essayed a similar task. I undertake it again today, because the labors of another working year begin at this time, and it happens that I have recently lost the thirteenth year of my rectorship of the parish.

I begin with retrospect. When I took charge of this church, I had enjoyed for six years the ministrations of a man of marked ability and devotion—the present Bishop of Nova Scotia. I found in the parish no little depression and doubt. The Day Nursery in Tyler street had been abandoned as a parochial charity, and the mission work in neighborhood off had been given up.

This failure in what seemed a promising undertaking made the people distrustful of any enterprise of the same sort. We were still further depressed by the agitation of the question of selling the church property and finding a local habitation elsewhere. Feeling that something ought to be done, I sought the lines of action that seemed safest and most promising.

A new organ was purchased, the choir was vested and placed in stalls in the front of the chancel, and our services were rendered more hearty and impressive. Old organizations were maintained and new ones formed, as conditions seemed to demand them.—The Girls' Friendly Society, The Boys' Club, The Altar Society, The Mother's Meeting, The Brotherhood of St. Andrew, The Men's Meeting, The Church Periodical Club, The Annual Social Gathering of our people, The Woman's Auxiliary—an adjunct to the old and efficient Domestic Missionary Society of the parish.

The Oriental Christians of Boston and neighborhood began to gravitate to us, and we ministered to the Syrians and Armenians for several years in a somewhat sporadic way. Finally, we took the Armenians under the wing of our church, gathered a congregation in our Parish Building, and induced the Bishop of Massachusetts to appoint one of their number as rector. This arrangement continued, till the people of this ancient Armenian Church, a few months since, hired their own house, in which they hold their services and have their social gatherings.

All the while we have been carrying on the missionary spirit of the parish, as that is the very center of real Christian life. The result has been very gratifying. The special services in Lent and Advent, that come down to us from the previous rectorship, have been continued, and the Celebrations of the Holy Communion have been increased.

Beside this, we have tried to make the Church more and more a place of practical usefulness by having a daily office hour in the vestry for the rector, when any one can see him and receive whatever aid he can give by his personal counsel. All of these years we have given liberally to the poor, have assisted young people who are deserving to educate themselves or to work for their living. It is not a brilliant story, and it is too condensed to do justice to the faithful work of some of the men and many of the women of the parish. I sum it up in a simple statement,—that a real and honest work has been done by St. Paul's Church in the past thirteen years, which lays the foundation for a better work in the future.

Before that future work is roughly sketched, let us consider the difficulties that confront us, for we cannot wisely pursue any line of endeavor without the thorough understanding of the obstacles in our way.

has been recently accelerated. Old churches have been strengthened, new ones built. Emmanuel and Trinity, when they were established in the Back Bay, were among the first to draw the people from St. Paul's. Since I came to Boston a handsome new church, All Saints, Brookline, has been built; St. Peter's, Jamaica Plain, has grown up; St. Mark's, Grove Hall, has been started; the old site house, St. Mary's, Dorchester, has been rebuilt and enlarged; St. Luke's, Allston, has been added to the list of new churches, and also the Messiah, St. Stephen's street; while St. Stephens Church, on Florence street, has been for several years a strong missionary organization with a large staff of clergy, in a district teeming with people. The Church of the Ascension, in Washington street, has been built and enlarged, and has become one of the most efficient centers of church life in the city.

Every one of these churches stands in a neighborhood from which St. Paul's has drawn its congregation, and to every one of them some of our people have gone, partly because of their nearness to their homes, and partly, at least in some cases, because the people were free in these smaller churches at the very doors of many of the people.

And so St. Paul's is not only left among business houses, but the distant places from which many of our congregation once came have been occupied by churches which they can attend in Beacon Hill is the one residence part of the city that is near us, but three churches are nearer the people who live there than St. Paul's,—the Advent, St. John's and St. Andrew's; and Emmanuel is about as easy of access as this city.

We made a test of our disadvantage in the way of which I have been speaking several years ago. A committee was appointed to visit the houses within a reasonable radius of this church, to collect children for the Sunday School. They made two thousand visits, but not one child was added to our school thereby.

When you consider the attractiveness of new churches, especially if they are free,—I mean their attractiveness to the mass of the people,—you will appreciate the difficulty of continuing to draw a congregation to our church under the changed conditions in this city. I put the disadvantages of the position before you in this way, not to discourage you, but certainly not to reopen the question of selling our church. Many people have indulged a dream of a new church, perhaps a cathedral, in some distant part of the Back Bay, that might be the very heart of our church organism in this city and in this diocese. As far as I am concerned this dream is dissolved, and I would not think of attempting to make it a reality. My one aim is to make you appreciate the difficulties inherent in our situation, that you may resolve to conquer them.

St. Paul's has solid foundations for future prosperity, and we have reasons for hope, and none for despair, as to its mission and its destiny. In the language of the text, "Behold, I have set before thee an open door."

Let us merely mention some of our advantages as a parish. Its history is honorable and exciting the interest of many people in Boston, especially those who are "native here, and to the manner born." The peace that has prevailed in our congregation is an element of strength and attractiveness. Our organization rests upon a firm financial basis, thanks to the good management of those who have charge of its temporal affairs. While it is not rich, it is by no means in straitened circumstances. Then we have a well-established reputation that appeals to many, a reputation for conservatism in our teachings and our worship. St. Paul's has managed to strike a middle course between extremes, and in this day of drifting thought, of new and sensational ways of worship and of preaching, a church like ours is needed. Our services are dignified and earnest, repellent neither by baldness nor excessive elaboration, but satisfying by their warmth and simplicity.

Besides, there are many people, rich and poor, who can come to our church with facility, from the homes, hotels and boarding-houses in this vicinity, and others from distant places which are closely connected with us by our excellent system of transportation. Such people, in many cases, prefer to attend a church like St. Paul's, rather than a chapel or a small church near at hand, in which they lack much that we supply. In addition to all this, our services in Lent have become one of the Christian institutions of Boston, because they can be so easily attended by many people during business hours without any serious loss of time from their daily labors. Of course, we cannot create a homogeneous parish out of a heterogeneous collection of people who live far apart, from Cambridge to Dorchester and from Brookline to Lynn. There is present today a very regular patronage who has to travel twenty-seven miles to attend our services. Indeed, we cannot permanently identify with our congregation many of those who occasionally or frequently attend our church. They may receive good impressions here, but they are compelled to seek their own spiritual life elsewhere. We shake the tree and bring down the fruit, but others gather it up. Letters which I receive from transient members of our congregation, in Massachusetts and in other parts of the United States, may even from some persons in England, tell me of the good the writers have found in our church, though they are living their lives far from us. Such work, to be sure, does not build up the parish, but it is well worth the doing.

How shall we adapt ourselves to these changed conditions, and make the most of our opportunities? Above all, let us realize that the conditions have changed, that the work is difficult, but that it is a real work and promises to be useful if done wisely, patiently and earnestly. The first specific answer that I would make to the question, is that the members of St. Paul's Church should give intelligent sympathy and hearty support to their rector. He asks no personal favors, no pity, nothing whatever as a man, but he does claim, as their rector, the sympathy and co-operation of the people in a position of exceptional difficulty. The work of a clergyman in a well-appointed church, standing in a populous neighborhood, filled with an interesting and permanent congregation, composed largely of friends or acquaintances who are held together by social ties, may have its difficulties, but it is in the main easy and satisfactory. These elements, if wanting in St. Paul's, and the absence of them is extremely depressing to the rector. He feels it in the pulpit, in his study, in the daily work of the parish. If he could feel that the people were aware of this drawback, and appreciated it, that they had a clear understanding of what ought to be done in such a field as this, and would second the rector's efforts in doing it, the labor would not be lessened for the rector, but his strength and courage and efficiency would be immensely reinforced. Those who are really interested in the progress of St. Paul's should make it a point to be in their place, at the services, and not let conditions keep them from church on Sundays that do not affect them on Saturday or Monday; nor should they often allow sensational performances or novel and pleasing services in some other church to decoy them from their own place of worship.

Then if work is to be done it must be done by the people. If our people are contentedly indifferent to the church's activities, or indolently neglect them, or give their time and strength to interesting work elsewhere because they are more interested or will add to their social consideration, then our parish work must be left undone. It cannot be carried on successfully by the clergy and a "faithful few" of the laity. Not only should all give some of their time to the parish, but also some of their means, trusting to the rector, as they would an expert in any other department of life, as to ways and means. Parishioners should refrain from hasty and capricious action, but give intelligent advice frankly and kindly to the rector. The man who has not the courage to connect his name with an opinion which he expresses, cannot impress others with a sense of his confidence in it; so never let your counsel be in the shape of an anonymous note.

Then we ought to do what we can to attract people to our church. Some of the churches about us are new and beautiful, and have great attractiveness in their services. Our church, though graceful and dignified, is showing signs of age, it is visited but for a few moments each

fine day by a feeble ray of sunshine; it sadly needs color on the walls and fresh upholstery in the pews. Let us make "the place of God's glory glorious." We should maintain a high class of excellence in our music, for the best should be given to God, and the people are attracted and impressed by it. We are a hospitable congregation. Abundant refreshment is provided at the principal Sunday service for those who do not own or hire seats, and they are shown to the pews by ushers who give their time to this duty, while the seats are practically free on all other occasions. No church could do more in this respect than St. Paul's is doing. There is no excuse for any one absenting himself from this church if he wishes to attend it. But there is a coldness in our congregation, a want of recognition of our guests and fellow-worshippers that is chilling, and has frequently driven the over-sensitive away from us. In this respect we are no worse than our neighbors,—other large Boston churches. But our conditions require us to be a great deal better. A word or a look of courtesy and kindness, some little sign from the older or permanent members of the congregation that acknowledges, however slightly, their connection with new-comers and strangers in the one church home to which we all come to commune with our Father in Heaven would cost us little, and would mean so much to others. The work is acting upon the Christian principle of the human brotherhood, while the church holds it, but too often neglects to exemplify it in her life.

In our public services, in the meetings of our parish organizations, let us cultivate a little more the spirit of brotherly kindness, of Christian courtesy, and we shall thus fuse the mass of our people and weld them together, diverse as they are, in one united and vigorous parish, as far as possible. Then we shall do the work that we have to do, and we shall now find in this church ought to do and that we shall soon call upon it to undertake.

Individually we should look for work, if none is offered us, and like a good woman recently confessed here, who was asked to assist in a Sunday-School class for herself, we should, in some cases, find work for ourselves and connect it with the parish. This venerable church has a right to claim the interest and the support not only of its members, but also of other people, some of them very precious generations it has stood here ministering to the people in a wide circle, and there is scarcely a family of note in Boston whose name is not to be found in some connection on our well-preserved parish records. It has had a long line of strong and faithful rectors, some of them very precious in the Church, such as Alonzo Potter, John S. Stone and Alexander Hamilton Vinton. It has always stood for that evangelical truth which moulds character and inspires life, and of late years especially, for a sound and safe way of life. Within a few years past, the people of this parish who control its affairs have repeatedly refused to sell their church property for an enormous sum, though they would thereby have enhanced by many fold the value of the pews that they hold, and they have refused to build a splendid new church in which they and their children could have worshipped amid congenial surroundings.

And so they have made a noble gift to Boston, they have kept a church in the midst of the city here, facing the historic Common, looking up to the State House, its doors always open to the passer-by. "Here rich and poor meet together, and the Lord is maker of all." There is no longer exclusively a church for the people, but a church for the people. Scores of good churches in Boston express their pleasure in the decision to anchor St. Paul's in its old place, and they tell us how much it is needed and what a useful work it is doing. But we shall not be able to hold our position indefinitely or fulfill our mission if people give us only fine words. We need their presence and influence and support. Let us show that we deserve it by doing our part. Catch the spirit that has animated this parish, the spirit of persons' religious earnestness, repelling neither by baldness nor excessive elaboration, but satisfying by their warmth and simplicity. Besides, there are many people, rich and poor, who can come to our church with facility, from the homes, hotels and boarding-houses in this vicinity, and others from distant places which are closely connected with us by our excellent system of transportation. Such people, in many cases, prefer to attend a church like St. Paul's, rather than a chapel or a small church near at hand, in which they lack much that we supply. In addition to all this, our services in Lent have become one of the Christian institutions of Boston, because they can be so easily attended by many people during business hours without any serious loss of time from their daily labors. Of course, we cannot create a homogeneous parish out of a heterogeneous collection of people who live far apart, from Cambridge to Dorchester and from Brookline to Lynn. There is present today a very regular patronage who has to travel twenty-seven miles to attend our services. Indeed, we cannot permanently identify with our congregation many of those who occasionally or frequently attend our church. They may receive good impressions here, but they are compelled to seek their own spiritual life elsewhere. We shake the tree and bring down the fruit, but others gather it up. Letters which I receive from transient members of our congregation, in Massachusetts and in other parts of the United States, may even from some persons in England, tell me of the good the writers have found in our church, though they are living their lives far from us. Such work, to be sure, does not build up the parish, but it is well worth the doing.

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## The Markets.

## BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending Nov. 26, 1902.

	Shotes	Fat
Cattle	325	794
Sheep	471	10,148
Hogs	10,148	20,394
Veals	12,537	30,388
One year ago	3470	10,148

## Prices on Northern Cattle.

HEF—Per hundred pounds on total weight of hide, tallow and meat, extra, \$6.75 to \$7.50; first quality, \$5.50 to \$6.00; second quality, \$4.50 to \$5.00; third quality, \$4.00 to \$4.50; a few choice single pairs, \$5.00 to \$6.00; some of the poorest lots, \$3.00 to \$4.00. Western steers, \$4.75 to \$5.00.

MILK COWS—Fair quality \$3.00 to \$4.00; choice cows \$5.00 to \$6.00.

STOCKS—Thin young cattle for farmers: Yearlings, \$15 to \$20; two-year-olds, \$18 to \$22; three-year-olds, \$20 to \$25.

SHEEP—Per pound live weight, 23c; extra, 24c; sheep and lambs per head in lots, \$2.50 to \$3.00; lambs, \$3.50 to \$4.00.

HOGS—Per pound, Western, 6c to 6.5c; live weight, shotes, wholesale, retail, 6.25 to 6.50; country dressed hogs, 7.25 to 7.50.

VEAL CALVES—4 to 7c lb. Hides—Brighton—7 to 7.5c lb; country lots, 6 to 6.5c.

CALF SKINS—6c to 1.25; dairy skins, 40c to 60c.

TALLOW—Brighton, 4c to 5c lb; country lots, 3.5c to 4c.

PELTS—40c to 50c.

## Cattle, Sheep.

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1 yearling bull (slim) at \$10; 2 beef cows, 700 lbs. at \$20. A. C. Foss, 11 cattle, of 900 lbs. 3c. T. J. Moroney, 8 cows, 525 lbs. at 7c.

## Milk Cows.

A good collection on sale from the various sections, some of especial good quality that are readily disposed of. The demand for cows for milk considered quite fair that bring steady prices. Libby Bros. sold on commission 2 choice cows at \$35.00; 1 at \$30.00; 10 cows, \$25.00. S. Henry sold 10 cows, \$45.00, including some choice; 1 cow, \$35.00. Libby & Gould, 5 milk cows, \$30.00 each.

## Veal Calves.

Arrivals less than usual that were taken without hesitation at prices near the same as last week. Good calves in demand. Thompson & Hanson, 43, of 125 lbs. at 6c. Libby & Gould sold at 6c, being slim. P. A. Berry, 40 calves, of 110 lbs. at 6c. E. R. Foye, 10 calves, 110 lbs. at 6c.

## BOSTON PRODUCE MARKET.

## Wholesale Prices.

## Poultry, Fresh Killed.

Northern and Eastern—	12.00
Chickens, choice roasting	12.15
Chickens, fair to good	12.15
Chickens, broilers, 2 lbs each, 1 lb	12.15
Green ducks	12.15
Green geese	12.15
White geese	12.15
Fair to good	12.15
Pigeons, tame, choice, 1/2 doz	12.15
Squabs, 1/2 doz	12.15
Western lot or frozen	12.15
Turkeys, com. to good	12.15
Fancy spring	12.15
Broilers, good to choice	12.15
Chickens, common to choice	12.15
Fowls, good to choice	12.15
Old Cocks	12.15

## Live Poultry.

Fowls 1/2 lb. 11.11

Broilers 1/2 lb. 11.11

NOTE—Assorted sizes quoted below include 20, 30, 40 lbs. tubs only.

Creanery, 1/2 lb. 11.11

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## THE WHEAT MARKET.

Unwashed fleece, fine, Michigan 21.25

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## Our Homes.

## The Workbox.

GIFTS FOR YULE-TIDE.

A home-made banner to hang up in the sleeping-room is easily made. Procure a piece of heavy yellow satin ribbon, eleven inches long and five inches wide. On this ribbon print with the type-writer, commencing about one and one-half inches from the top, the following lines, just in order as they appear in this article:

Sleep sweetly  
In this quiet room,  
O thou  
Who'er thou art;  
and let  
yesterdays  
Disturb thy peaceful heart,  
Nor let tomorrow  
scare thy rest  
With dreams of coming ill;  
Thy Maker is thy changeless friend,  
His love surrounds  
thee still.  
Forget thyself  
And all the world  
Put out each glaring light;  
The stars are watching overhead,  
Sleep sweetly then,  
Good Night!

Fringe the bottom of ribbon to the space of a good inch. Hem down a piece at the top to run in a bit of whalebone. Sew narrow baby ribbon at each end and tie in a bow to hang up by.

Charles Lamb says: "Presents endear absent."

There is the never-to-be-despised,—because so thoroughly useful,—pincushion.

Mattress cushions are serviceable. They vary in size, some being about six inches by four inches, or five square; others considerably larger, averaging thirteen inches by nine inches. These pincushions are made of layers of flannel, the thicker the better. Twenty-two layers are usually necessary, cut carefully to one size, roughly tacked through to keep them together, and then put into the cover, which may be broadened silk, satin or embroidered linen. Leave the sides open to put in the flannel. The two pieces forming the cover are stitched neatly to an inch or inch and a half wide ribbon, forming the sides. Three yards of flannel are required for the large-sized pincushion, and a yard and a half for the smaller one. They look exactly like small mattresses, and are tufted the same way. Three or four strands of filo floss threaded in a needle and passed right through from the under side and tied lightly to form little rosettes. This finishes the cushion.

A unique gift is made as follows: A tube or cylinder of about twelve inches in length and four in diameter, has a soft silk bag running through it so as to sit at both top and bottom. A draw string is run in at the top, leaving a wide heading, and the bottom of the bag is gathered up as tightly as possible. It is hung by the ribbon draw string. The cylinder may be of pasteboard covered with plush, broadened silk or satin, hand-painted or embroidered linen. These are nice for feather brushes or dusters.

EVA M. NILES.

## Consumption infections.

Of all communicable diseases, consumption (pulmonary tuberculosis) is the most dangerous. More people contract that disease than any other. The first essential for the restriction of consumption is the general recognition of the truth that consumption is the most dangerous communicable disease. It is lack of caution, because of ignorance of the great truth that consumption is spread from infected persons, that kills off the improperly housed and improperly fed poor. It is ignorance of that great truth that kills off the rich by tubercular disease, in spite of proper housing and proper food.

It is the slow but gradual gaining of that precious knowledge by the common people, and action governed by that knowledge, that is reducing the mortality from consumption. In order to be most useful to the public, it is essential that this knowledge shall be gained by and shall govern the action of every coughing consumptive, who otherwise is a constant source of danger. Therefore the consumptive should be promptly put in possession of that knowledge. Every case of well-developed consumption should be reported, and every case reported should be promptly informed how to avoid reinfection of the patient himself and spreading the disease.—Science News.

## Concerning Coats.

"Now that the overcoat season is on again," said an up-town tailor in the course of a conversation on the care of clothes, "one sees the utter inability of the average man to properly wear and care for his garments. Jackets may be worn anyhow with out much detracting from their owner's appearance, but overcoats, like frock coats, require care in handling and wearing. Not one man in a thousand knows how to put on his coat correctly. Ignorance and carelessness in disposing of the garment when not in use make the wearers of even the best coats 'look like thirty cents' beside the man with a cheaper article, but who knows how to wear and care for it."

"Men choose their tailors when after a few days wear they find their coats out of shape at the shoulders and hanging badly. The art of the tailor has, of course, a great deal to do with the appearance of a coat, but on the customer himself much more depends."

"Most men when they are being measured and fitted assume all sorts of unnatural postures. They forget that what they really want is a garment to fit their ordinary shape and not the forced figure which they present to the tailor."

"Then, again, when the new coat comes home the owner tugs it on anyhow and wears it flapping open. Every new coat should be carefully moved by the wearer into the shape of his every-day figure. He should get his shoulders well into it, and, in order to arrive at that result, he should have assistance on at least the first six occasions on which he wears the garment. The coat should be carefully buttoned downward, not the reverse, as is so often

the case. For at least one hour on each of the first six days of use the coat should be kept buttoned. It will then have adjusted itself to the peculiarities of the figure."—New York Times.

## A Banker Who Eats No Lunch.

A recent article in a Philadelphia periodical discusses at length the personality of George W. Perkins, the partner of J. Pierpont Morgan. Mr. Perkins, who is a comparatively young man—forty years of age—was selected for this position by Pierpont Morgan for his great ability—physical as well as mental ability. His biographer says:

"He is just under six feet, powerful, takes much outdoor exercise, and eats a great deal of dinner. But he is not one of those madmen who, in the middle of the day, fill themselves with food which prevents their brains from acting and which the struggling brain prevents the stomach from digesting."

"That an American business man should abstain from 'filling himself with food' at midday, is, indeed, unusual. The belief that we all need three solid meals a day dies hard."

Medical writers say that a well-known English physician took as his sole nutriment, during the last sixteen years of his life, three pints of milk daily. Yet on this diet he not only sustained life, but was able to perform all the duties of his arduous profession.

How suicidal this would seem to the average American business man! That gentleman rises in the morning; he eats either "mush and milk," or porridge of some kind concocted of the new breakfast cereals, with thick, clotted cream; he follows this with a couple of eggs, boiled or poached, with ham or bacon; if he is really hungry, he may perhaps take a couple of chops, but he follows with a large cup of coffee, and top off with some buckwheat cakes and maple syrup. He goes to his office and spends a busy forenoon; at one o'clock he goes to his club or his favorite restaurant, and takes a "light lunch"; it probably includes soup, a bit of fish, an entree, and perhaps a slice of the joint; he may take a vegetable or a salad, and perhaps some dessert—say a pudding or an ice. In the Eastern States, if he lives in the great cities, he finishes his lunch with pie. In the darker parts of the New England Pie Zone pie is eaten for breakfast.

With this mysterious mass of viands under his belt, the American business man goes back to his office and endeavors to labor. But mental labor is difficult when so much digestive labor is thrown upon his organs. He returns to his home at nightfall with a partially digested luncheon, and there partakes of a heavy dinner. Dinner is the meal of the day. If he is a prosperous man, it will consist of at least soup, fish, entree, vegetables, joint and dessert. He may take a little red wine with his dinner, and if he and his wife have an anniversary or a birthday, he will add to it a little champagne. Then he retires to his couch and has bad dreams. He wonders why.

Pierpont Morgan's partner, who skips luncheon in the middle of the day, would doubtless be looked upon with horror by most American business men. If the average business man confined his luncheon to a glass of milk and a biscuit, his partner would ask him if he was "not feeling well," which is his wife, if he knew it, would grow seriously alarmed, and send for the doctor. So the American business man goes on eating three square meals a day, and digging his grave with his teeth.—Argonaut.

## Death from Closed Windows.

Zola's recent death from asphyxiation, which would not have occurred had his window been open, moves the hospital to speak of the danger that is courted by all who sleep in tightly closed rooms. There is poisonous gas in every house, and although the products of respiration may not end the life as suddenly as it would be ended by the carbon monoxide from a charcoal fire, they are none the less weakening to the vital forces. Says the writer:

"As in so much that Zola wrote, so in the manner of his death we have, concentrated upon one tragic page, what in ordinary circumstances is scattered over space and time. In the case of the great novelist death came suddenly by the hand of a poisonous gas, while in other cases it has worked slowly by means of a destructive microbe, but in both alike it has been the lack of ventilation which enabled the agent to do its work. That consumption is caused by the bacillus; that this bacillus exists in the exhalation of those who suffer, even in slight degree, from the disease; that when dried up and fluffed out of a handkerchief in the form of light, impalpable dust it impregnates the air; that when this air is breathed and rebreathed by those who live in unventilated rooms it causes consumption; and that consumption is still the deadliest disease we have amongst us, are now truisms. Yet we go on shutting our windows as if these things were merely fairy tales. In the newspaper accounts of M. Zola's death we are told that his windows 'naturally had to be closed at night,' as if so doing were quite a matter of course, as indeed it is in ninety-nine houses out of a hundred. The English are always boasting that they are a cleanly people, and undoubtedly an upper-class Englishman does spend an inordinate amount of time in cleansing himself. As Punch has it, 'e's orful proud of 'is flesh, 'e is.' But the average Englishman with his woolen shirts, which are only washed in tepid water, his cloth clothes which are never washed at all, his carpets which retain the dust of days, his stuffy woolen-covered furniture which lasts for generations, and with his beds which are hardly ever unpicked or stove-dried by any means the cleanly animal that he thinks himself. Still, even these things would not be so bad if John Bull would but insure a free current of air all through his living-rooms. But that is just what Mrs. John Bull will by no means allow. Fresh air is 'smutty' and night air is 'unhealthy,' so the windows must be shut. What sort of night air could be more 'unhealthy' than the fogs which cover the river Thames, and what air could be harsher than that of Hampstead in mid-winter? Yet all winter through there are sick people lying out on the verandas at St. Thomas's Hospital and the Mount Vernon Consumption Hospital, being brought round again to life by this 'unhealthy' air after being nearly killed—by inches, it is true—by the very thing that killed M. Zola all at once, namely, the lack of open windows."—Literary Digest.

## Exercise for Weak Hearts.

It is not many years ago that the belief prevailed that a sufferer from heart disease was in constant peril whenever he moved, and that the nearer he approached absolute rest the better it was for his heart. This is still true in respect to certain forms of heart disease—those due to actual disease or degeneration of the heart muscle; but when the disease is in the valves, and it is the majority of cases, the value of exercise is beyond question. A novel sight is founded on the common-sense view that the heart is like other muscles in that it can be strengthened by exercise to meet increased calls upon it.

When the valves of a pump get out of order it requires greater force to move a given quantity of water; if this force can be applied it will make up for the defect in the valves. The same principle holds good in the case of the diseased heart; the valve defect must be made good by "compensation." It is the medical term for this process—by increased strength in the heart muscle.

The heart must be able not only to meet the ordinary, every-day extra strain—this it does automatically, as it were, by the unaided efforts of nature—but it must be stronger than necessary, just as it is in health, to meet some extra strain caused by illness, a sudden nervous shock, or some absolutely necessary exertion. It is evident, therefore, that a diseased heart must, to assure the safety of the patient, be strengthened beyond the requirements of a quiet life.

This is accomplished in various ways, but none is better for the purpose than hill-climbing or stair-climbing, the former for pleasant days, the latter for bad weather. The exercise should, of course, be taken under the direction of a physician, for it can easily be overdone, in which case one of the bad conditions against which it is the object of the exercise to provide will be artificially produced, and the heart will be overtaxed and go it is strong enough to withstand the extra strain.

The patient should keep constantly in mind the fact that he is not in training to become an athlete or a candidate for membership in the Alpine Club, but is working only to make his heart a trifle stronger than is necessary for his daily needs, so that it may have a small reserve of force to draw upon to meet any sudden and unexpected draft.—Youth's Companion.

## Domestic Hints.

WELSH RABBIT.

Put into a small saucepan two tablespoonfuls of butter, one-quarter pound of grated cheese, one spoonful of salt, one of mustard, one-quarter spoonful of black and white pepper, a dash of red pepper and the raw yolk of an egg beaten with half a cup of sweet milk. Stir together over the fire till of a homogeneous custard-like consistency and serve on hot toast. This is enough for three persons. If the rabbit is made in a chafin-dish at the table, have a little pitcher of cream or milk at hand to add, as the mixture thickens in the blazer after a while.

When you land at Yokohama you will find the corridors of the hotel lined with Chinamen, runners from the dressing-houses. They give you their cards, come to your rooms to get your orders and give you fittings, and the next day they will send the dress home. Jack ordered a broadcloth suit, with a frock coat, and it fitted him better than any he ever had in his life. It cost him \$15, and it was as good as any suit he ever paid \$80 for on Fifth avenue.

"Now here you see this little pongee dress that they made for me. You see it is all embroidered in red and blue silk, and I never before had a skirt fit me like this, and it cost me \$8."

"Then here's a white flannel, with sailor collar and cuffs embroidered in pale blue. They charged me \$15, and it is a regular Paris fit. Here's a white India linen. You see the skirt is composed of clusters of fine, vertical tucks, alternating with drawn work. It took them four days to make that, and they charged me \$6. Here's a linen frock for a child, embroidered with a vine pattern in blue silk, that they made for \$3."

"They are Japanese who run the shops, but the workmen are all Chinese, and they are simply wonderful. They can take a Paris or New York gown and reproduce it so that you can't believe your own eyes. They tell a story in Yokohama of the man in the early days of tourist travel who wore his trousers on board and had them mended. He sent them to the tailor when he landed, and they had them duplicated, and they sent back the new ones with the darn neatly reproduced; every stitch just like the old one. But seriously, women have awful times with their clothes in a trip around the world. After three weeks on board every stitch of a silk gown will fall apart. There was one bride who reached there in despair. Every gown in her elegant Paris trousseau was ruined. But she had them all exactly reproduced, so she didn't tell the difference until at one-seventh of the cost. Her \$200 gowns they duplicated for \$30. That's what living on rice does."

"It's just the same with materials," continued the experienced traveler. "Do you see this magnificent piece of *cafe au lait* broadened satin, a yard wide? I got that for seventy-five cents a yard, and it would cost \$4 in this country. And just look at this," and she flung out opulent lengths of cloth of gold, shimmering and beautiful. "This was ordered by Lady Curzon for the coronation," she said, "and then she didn't take it. I got it for \$1 a yard; it would cost \$15 or \$20 in this country. I'm going to have it made into a gown covered with Irish crochet. Now cast your eye upon this tablecloth."

The tablecloth was large enough for twenty-four covers. It had a hem of drawn work a third of a yard wide, and the rest of the surface, excepting the spaces left for candleabra, was covered with embroidery, which stood up half an inch or more. There were twenty-four napkins, a yard square, with hems of solid embroidery.

"That tablecloth was ordered by somebody and never taken," said she. "The original price was \$250, and I got it for \$75. The napkins I ordered, and had to pay \$25 apiece for them. The set is worth \$200 in this country. And we expressed it from Honolulu for \$12.25."

"That's the way you get around the duties, is it?" said the interlocutor.

"Oh, that's not the only way," said the little placid traveler. "I've learned a number of ways, but I will say that the Japs, or rather their Chinese workmen, are the cleverest people at the business I ever saw. Will you look at that?"

It was a beautiful plaited skirt of pale blue silk poplin, apparently never worn.

"When the Chinaman brought that in," said she, reflectively, "I was scared. I said, 'Oh, John, you've cut into my goods.' He wagged his pigtails. 'No, no,' said he. 'Chinaman no fool.' And he wasn't."

She did something or other to the skirt which she suddenly collapsed, rolled on the floor in shining azure lengths, seemingly fresh from the counter.—New York Tribune.

The special advantage of this recipe lies in the fact that it can be made a week in advance if desired and will keep without loss of flavor. Upon hardening it forms like gelatin or stiff jelly, which form it is convenient to keep in the ice box.

## CHEESE STRAWS.

Take one cup of grated cheese, one cup of flour, one pinch of cayenne pepper, one spoonful of salt, one-half cup of butter, rubbed in as for pastry. Roll very thin and cut into slender oblongs. The lines should be as straight and sharp as possible. Lay in a baking pan, brush the cuttings with oil slightly brown. Use care in baking, as cheese straws are unsightly if too brown.

## CHOCOLATE CUSTARD.

Put a pint and a half of rich milk into a double boiler over the fire with the third of a vanilla bean split and cut in small pieces, let it come to a boil, and stir in two ounces of fine, sweet chocolate grated, and a lump of butter the size of a walnut. Let it boil for a few moments, remove from the fire and beat very light four eggs, strain the chocolate gradually over them, stirring all the time, add a little salt, and sugar if necessary. Remove a pint and a half of milk, pour the custard into it, set the mould into a pan of hot water and bake twenty-five minutes. Test with a knife. Too long cooking makes the custard watery. It must be served ice cold and may be prepared the day before. Serve with cream or soft boiled custard.

## MACAROONS (A BAVARIAN RECIPE).

Blanch and chop fine half a pound of almonds. Beat the whites of three eggs to a stiff froth, add half a pound of sugar and then the nuts. Drop from a small spoon on paraffine paper on a baking sheet and bake a delicate brown in a cool oven.

## SCALLOPED OYSTERS AND MACARONI.

Drain about twenty-five oysters, put a layer of boiled macaroni, cut in small pieces into a baking-dish, then a layer of oysters, a seasoning of salt and pepper, continue so doing until the dish is full; cover the top with butter crumbs and bits of butter and bake one-half hour.

## OYSTERS STEW.

Mix half a pint of milk with a teaspoonful of corn flour, boil until it thickens, stirring constantly. To this add half an ounce of butter and season to taste. Then throw in six or eight oysters and stew gently for twenty minutes. Serve on a hot dish with some small pieces of bread that have been soaked in lemon juice and toasted, surrounding the oysters.

## Hints to Housekeepers.

It is a good plan to drop a lump or two of gum camphor in the nest of a sitting hen, as it has a tendency to keep away lice.

Too frequent wearing of rubbers and rubber overshoes is a fruitful source of tender feet and sore corns. Stout shoes with heavy soles are the best for out-of-door use, except in snow and slush.

See that the playthings that the baby has are large to be crammed into its mouth, and so avoid not only the danger of disease, but a tendency to disfigure the mouth.

Half a teaspoonful of boracic acid in two-thirds of a glass of water (if warm it will dissolve better) will relieve many cases of sore eyes in from twenty minutes to thirty hours. Wash with fresh, using a fresh piece of clean, soft cloth with each application.

Americans are so used to eating hot bread for breakfast that they seem almost to have discovered the theory of the indigestibility of rolls and baking-powder biscuits. Still it is better to vary them with toast once or twice a week at least. A half-loaf of long French bread placed into the oven long enough to get quite hot and crisp, makes a good breakfast, broken, not cut, and served with butter, is a most nourishing and healthy meal. Muffins split and toasted are good. Boston brown bread, sliced and toasted, is liked by many children.

Take very good care of Adam and pinapple cheese shells. They are excellent for cooking with. Boil the macaroni, mix with cream sauce, and place it in the shell. Put the shell on a piece of oil or buttered paper and bake in the oven for fifteen minutes. A little cheese may be sprinkled over the top desired. With care a shell may be used several times.

When eggs are expensive it is well to remember that it is not necessary to boil a whole egg to get a yolk for garnishing. Separate white and yolk without breaking the latter, and poach it in salted water. The white is saved for glazing or meringue.

By tying fast, the stomach, like a bottle being filled through a funnel, is full and overflowing before we know it. But the most important reason, the food is swallowed before time has been allowed to divide it in sufficiently small pieces for the body, like ice in a tumbler of water, the smaller the bits are the sooner are they dissolved. It has been seen with the naked eye that if solid food is cut up in pieces small as half a pea it digests almost as soon, without being chewed at all, as if it had been well chewed. The best plan, therefore, is for all persons to thus comminute their food, for even if well chewed the comminution is no injury, while it is of very great importance in case of hurry, forgetfulness, or bad teeth. Cheerful conversation prevents rapid eating.

## Fashion Notes.

Gray squirrel has again come into favor, and is used for wraps, linings, edgings, cape collars and muffs. A novel sight is that of squirrel fur muffs and boas combined with ermine, otter or black martens.

Some of the youthful costumes for early winter are made of golden or sable brown or Russian blue cloth, with strappings of the cloth piped with Scotch plaid by way of trimming. Very often there is a shawl waist or blouse vest of the tarian, with a matching lining in the walking coat.

The new shade of pink called La France rose is almost as pink as a carnation blossom. It is at its best in the broadness and satins for evening toilettes, the sheer wools for house gowns, and velvets and panes for various effective dress accessories and choice millinery.

Many of the skirt and coat costumes of other gowns of cloth of last spring are freshened this season by the addition of trimmings of white dots in silk or velvet, on which small white dots are woven. If orange or brilliant red spots are desired, velvet in good qualities so patterned is not hard to find. Indeed, the appearance of fabrics of many different kinds, the weaving of silk, gauze and velvet ribbons, pumage, millinery accessories, bows, petticoats, blouses, vest fronts, revers, etc., spots and dots are to be used for months to come.

The newest of the fashionable seakins coats are in Louis XV. style. Other fashionable coats are in opulent Russian-blue brocade, with high collar and rather wide revers of some contrasting fur, with fullness belted in at the waist and with peplum flaring below it. The seakins coat boxes are very becoming to a young woman of slender figure.

Silver-pointed fur, which is liberally sprinkled with long white hairs, is one of the number of comparatively inexpensive furs, which are used this season for trimming costumes of zibeline, mink, and velvet. The furs are also used for the broad, flat neck scarfs and directoire muffs.

French flannel blouses or shirt waists with tailor-made walking skirts of cloth or zibeline are just now almost universally worn. These waists are the most practical garments that a woman can select to tide her over the late fall. Never before were shirt-waist flannels so tempting in quality or coloring, but as a rule, the flannel is just now a shaggy white dot or lance-like figure made up with a mere suggestion of cloth-like and becoming street dress. A French gown of smooth-finish black and white wools rather broader on the blouse bodice made of blue cloth stitched in black, with an applique edge of

black, gold and a touch of ermine. A broad applied band of the blue cloth runs down the front of the bodice, giving a waistcoat effect, and is finished with black stitching and two rows of gold buttons. The blue-stitched plastron and collar have an edge of black velvet and gold, and the shaped girlie is of black velvet alone.

In the list of opera, ball and other evening wraps, are long garments of cream-white officers' cloth, with a velvet surface, trimmed with bands of Siberian squirrel and elaborate appliques of filigree gold and silver embroideries. They are lined with gold-and-gray-shot taffeta, and the open flow sleeves and cape collars are decorated. These squirrel-trimmed wraps in different colored cloths also come in open-sleeve. Monte Carlo and Empire shapes. Indian embroideries are also used to trim other sorts of wraps. Long straight cloaks falling from the shoulders and reaching to the knees, lined with dove-gray satin, duchess or velvet, lined with Roman-red silk. These wraps are very similar in style to the Killarney dress cloaks worn last summer in Paris and London.

When velvets are in vogue, corduroys, velveteens and fancy velours are also certain to be popular, and in the corded and figured varieties this year there is an unusual range of colors and weaves to choose from. Among the handsome gowns displayed at a city importing house was a model of least-brown, silk-finished velours, a skirt colored in the sable with a narrow band of other fur and the Eton blouse had double fronts, each bordered with a band of the fur and opening over a vest of orange-colored cloth, with a striped yoke of brown and gold braid. All the fabrics used were the best of their kind. The plain ribbed corduroys are not handsome enough for stylish gowns. For walking, golf and skating costumes for the winter it is a comfortable and excellent material, and it now comes in much softer weaves than were formerly manufactured. The dark greens, wood colors and sable brown are the handsomest among these fabrics.

Notwithstanding the array of coats, jackets, cloaks, pelisses, and long wraps of every description, blouses and blouse effects are continuing to appear, but the droop grows less and less excessive on the fronts, which even for winter wear often open all the way down to the belt, with smart standing collar and large revers of squirrel, chinchilla, mink, or other fur, and vest and stock of Persian brocade, moire, plaided satin or other rich effective material. Eton, Figaro and Russian jackets all reappear, and a number of modified Louis styles, with fancy waistcoat effects, and skirts more or less long, whatever the popularity of these winter styles.

Pure white toilettes will be as fashionable during the winter as they have been during the summer and autumn, and are being made in cloth as often as in silk, satin, transparent fabrics, pannes and moires, for both house and evening wear. The white cloth tailor costume, with white silk or satin blouse in combination, with either dark or ermine furs as a finish, will be a favorite with women to whom expense and durability are of no concern. White cloth Monte Carlo coats will be worn over gowns of lace, silk, light wool or satin, and white cloth Russian blouses with trimmings of Siberian squirrel or ermine are among the stylish winter wraps for young women.

Some of the costly fur garments of the season have a flowing underleeve of handsome lace falling from the fur sleeve over a puffed underleeve of all-over silk embroidery or gold net, gathered into a fur wristband. Another mode of trimming fur is a band of white panne, embroidered with Oriental colored silks and gold threads around the collar and cuffs of the blouse length.

The long, loose coats of three-quarter length have proved the popular shapes in our garments for both day and evening wear, and are seen in silk, satin, cloth and velvet, as well as in lace. Black satin coats are popular with fur or lace-trimmed collars, but those who desire a serviceable and comparatively inexpensive wrap, the three-quarter coat of black, smooth-faced cloth is a very good purchase. Finished with rows of stitching and a velvet collar, and lined with white satin, with a black cloth tailor skirt and white satin blouse en suite, the costume is both useful and good looking.

Blouse, ivory and pale cream guipure laces in applique effects, with stock collar and girde of some rich-hued velvet, are still used by dress-makers and tailors as a decoration for handsome gowns of cloth or wools of somewhat lighter weaves. The addition of lace or chiffon to the under-sleeves draped over silk is also a feature of the decoration, and this season some of these accessories are adjustable and can be changed for similar gilet and sleeves of velvet-dotted taffeta, Scotch plaided satin, Persian brocade, moire, etc. Where lace is not desirable, braid or rows of silk milliner's folds are more frequently substituted than trimming of any other description—silk stitching excepted.

This season there have appeared not a few modifications of the Empire style, both in cloaks and gowns. The new-acquired and applied laces are especially effective made up in this fashion, but a very important thing to consider is the figure of the woman who chooses this particular style of dress. She must be tall and slender, or her gown will prove a failure.

A stylish and refined costume shown by an up-town tailor as a winter model is made of a beautiful shade of blue in light-weight broadcloth. The price is higher than that of zibeline or camel's hair, but the broadcloth is very wide, and therefore requires less for the suit entire, and this special shade of blue cannot be found among any of the great variety of lower-priced wools. The seven-gored skirt has silk stitching on either side of each pressed seam, and at the hem are eleven rows of the same stitching reaching up one-third of the length of the skirt. Another handsome model in blue broadcloth has a three-quarter Louis coat, with fur revers turning back over a waistcoat of very fine ermine cloth braided in blue soutache. The close fronts of the sleeves are made of the same light cloth, covered with braiding, and the skirt panels on the left side, showing a narrow panel to match.

Aside from the full-dress toilettes of net, chiffon and lace, some of the most beautiful gowns imported are made of lustrous crepe de chine, lined with soft, light liberty satin, to accentuate the clinging effect. Laces of the most beautiful kinds are inset in various artistic ways, and fine gold lace is similarly treated on gowns of white lace, chiffon, or black and white net. A fine-lined band of point de France lace, the hem of one crepe de chine skirt, applied at the upper edge and falling over a simulated under-skirt of accordion plaiting put on to give the desired full and expand around the feet. Lace and embroidery predominate among the trimming on evening dresses to a great extent, and many of the new laces are delicately embroidered with gold threads. The black sequined gowns for full-dress are still in sight, but they are varied by generous applications of cream or black lace, which lightens and makes the former dense glitter and adds much to the elegance as well as the becomingness of the gown.

A stylish French walking coat of castor-colored Kersey has rather high-rounded revers of dark mink from below the chest in front to the waist. Starting from these revers the upper part are very wide bands of brown velvet drawn through castor kid buckles. The bands are carried under the revers to a little below the waist line, where they are drawn through similar buckles of smaller size. A high rounding collar and wide flaring cuffs of the mink fur finish the garment at the neck and sleeves.—New York Evening Post.

## The World Beautiful.

Lilian Whiting in Boston Budget.

"In every tendency to breathe the flower  
In every drop of dew  
To reverence a cloistered star  
Within the distant blue;  
To wait the promise of the bow,  
Despite the cloud between,  
Is Faith—the fervid evidence  
Of loveliness unseen."  
—Rev. John B. Tabb.

A breath of the glory of summer  
Sweeps over my soul today,  
Though the winds are searching and tireless  
And November's skies are gray  
Yet, beyond all the mists and the shadows,  
The fragrance and beauty arise,

## Our Lady Readers will Recognize This Picture.



A Fac-Simile of the One Printed on the Wrappers of

## Dobbins' Electric Soap

The soap that mothers used to delight in washing their children. It is the same old article it was when it was first made and sold up to 10 cents a bar. If your child is not as clean as a baby, it is because your hands are using some of the cheap trash, loaded with room or toilet soap, that is sold as soap. Dobbins' Electric Soap is pure and much of it is used in the best of the world's laundries. It is the greatest disinfectant in the world. Sold by all grocers.

DOBBINS' SOAP MANUFACTURING CO., Sole Manufacturers, Philadelphia.

And I tread, as by magic, a d music,  
In the pathways of Paradise.

Faith is the substance of things hoped for, the evidence of things unseen.—St. Paul.

As the telescope reveals to us innumerable stars unseen by the eye; as the spectroscopic multiples, indefinitely, the vast myriads of worlds revealed by the telescope,—so Faith, looking into the far future, discerns great spiritual realities,—as real and even infinitely more significant than the solar systems of the universe—which the ordinary consciousness does not grasp. Faith invests the spiritual perception with that grand potency and intensity with which the telescope and the spectroscopic invest the ordinary sight. Nor do these inventions reveal anything that does not exist. They disclose great realities, not illusions. They simply enable the eye to gain a larger recognition of the manner in which infinite space is peopled. The telescope does not contribute to gratifying the fancy with illusions, but it opens the gaze to discerning the glorious and marvelous creations of God.

Faith is to the soul what the telescope and the spectroscopic are to the human eye. It is the revealer of realities. Faith does not open to us a mere world of illusion "where nothing is but what is not"; it is not a magic mirror reflecting, by some necromancy, shadows and apparitions that exist only by fanciful and ingenious combination of artificial mechanism. Instead, it is the extension and the vivifying of sight in order that it may penetrate into the divine universe and recognize the marvelous realities that God has created. Faith is vision; faith is power; faith is effectiveness of energy. Without it, man's life would be a life of most living in the ground. Faith is the revealer as well as the inspirer. It imparts to life renewed power of achievement because it shows the grander world of realities to which the human life may press on; to which it may attain and amid which it may dwell. Realizing its office one comes into a deep realization of the profound truth involved in the words: "For he endured as seeing that which is invisible." With the glory, the beauty, of the invisible revealed to the perception, one can endure—endure cheerfully—the privation, the limitation, the withholding of the immediate present. He may make each day a seed-time; he may regard the days as the appointed period which is not the harvest, but the sowing, and he may remember that they who sow in tears may reap in joy, indeed, they sow to the spirit. Let one fill his days with generous devotion to ideal aims, and the results are inevitable and assured. One does not gather gifts of thistles, but if he sows to love and beauty and harmony and exaltation, he will reap the harvest. He may sow, in tears, to exaltation and noble work, but none the less shall he reap in gladness.

Faith is, however, not only the telescope and the spectroscopic of the spiritual perception, but it is far more than merely the ingenious device that reveals infinite realities beyond ordinary sight. It is not only the revealer, but the creator. It discloses, but what is more, it vitalizes and creates the very



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## The Horse.

**Care of Horses.**  
To have chilled water, i. e., water with the raw, cold edge taken off it by adding a little hot water—right at hand, when the horses return home at night. Its effect will prevent a chill and colic on a cold winter night, when horses return tired, thirsty and hungry.

To look under the seat of the collar, harness pad, root of the tail where the crupper goes; for sores may exist, and by washing them at once, then dressing them with the compound tincture of aloes and myrrh, and in the morning dressing the parts with the benzoate of zinc ointment, the sores will heal up at once, and this may save the horse pain and the owner the expense of keeping for some days through neglect.

To look into the mouth and see if the angle, lips or tongue have been injured; if they have, wash and dress with the tincture or a solution of boracic acid, a dram to a pint of warm water.

To look at the back of the ears for sores or signs of poll evil.

To look at the eyes; a blow may have been inflicted, by accident or otherwise, which by attention at once may be relieved from further trouble.

To look carefully over the legs and feet for cuts or bruises, and for nails or stones imbedded in the horny sole or frog. If found, soak the foot in hot water, then dry, and then dress the part with tincture of iodine.

To see that a nice mash is made by adding hot water to half a gallon of bran, a quart of oats, a quart of chop and half a pint of linseed meal, mixed well and allowed to stand an hour or so to soak; then give it at supper time twice a week. An ounce of glaubers salts can be given in it once a week.

To look on the stall floor and see that it is level all over and well covered with straw or other good bedding, so that the horse can have some real rest the few hours he is allowed to do so.

To look well over the stalls for broken planks or partitions, and when found have them repaired before a horse is injured. An uneven floor has often caused lumps and bumps on horses' limbs and bodies which a little attention to these little items would have prevented, thus saving much trouble and anxiety during the winter months.—Baltimore Sun.

## A Decade of American Finance.

In the November North American Review, the veteran financier, Jay Cooke, discusses some of the financial happenings between 1863 and 1873. We abstract as follows:

Our national banking law at first had few friends; it was ridiculed by many, and by others bitterly antagonized. An appeal was made to Jay Cooke & Co., as a financial agency of the Government, for their influence in its behalf.

I took the Chase bill home with me in January, 1863, and with my brother sat up until midnight reading it. We concluded that it ought to pass, which it did six weeks later with great unanimity. On Feb. 25, 1863, it received President Lincoln's signature.

## THE BIRTH OF THE BANKS.

Immediately questions arose as to how to organize a national bank. I drafted a formula for a charter, and many of the first banks were practically organized by Jay Cooke & Co.

When the comptroller made his first report in November, 1863, 134 banks had been organized, and the greatest interest aroused. The first bank notes made their appearance late in December. The law was amended on June 4, 1864, and in that year 433 banks were organized, with an aggregate capital of \$79,366,250. In 1865, 1014 banks were organized, but in 1866 only sixty-two, and in the next year only ten.

The New York banks came in slowly, most of them wanting to hold on to their names and their history. The First National Bank of New York was organized with a capital of only \$200,000; the Second National Bank was organized with \$200,000 capital, and the Third National Bank had only \$300,000. The secretary of the Treasury was mortified at the coldness of the financial centre toward his pet measure.

## SPURRING ON NEW YORK.

An effort had been made by Chase's friends to start a \$5,000,000 Fourth National Bank, but failed. With Mr. Chase's sanction, I went to New York, sought subscriptions, and at the end of three days had completed the \$5,000,000 bank. I caused it to be quietly proclaimed to the New York banks that the Government expected them to conform speedily to the new order, and that, if it should be necessary, I should establish within thirty days a Fifth National Bank, with \$50,000,000 capital, which, with Government influence and deposits, might greatly cripple the old banks. This pressure brought about the expected results.

The national banking system was an evolution to better conditions. It afforded relief from the perils of State banks and gave a uniform and safe currency. To those who have experienced the old and the new, the contrast is stupendous; and all efforts to impair the national system of banking and circulation issues are based on false premises and on ignorance of the benefits derived. The national banking system gives us the only United States Bank we need.

## NORTHERN PACIFIC'S ORIGIN.

Congress started the Northern Pacific Railroad July 2, 1864. The friends of the

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Loaned by the American Horse Breeder.

NELLA JAY, 2:14 1-4, BY JAYHAWKER, 2:14 3-4; DAM, PARONELLA, BY PARKVILLE, WINNER OF KENTUCKY FUTURITY.

route saw fewer obstacles before it than the Union Pacific had faced. From St. Paul to Seattle the distance was only 1764 miles, against 2396 from Memphis to San Francisco—mooted as the southern route, and 2482 miles from St. Louis to Benicia, the earliest central route.

The financial agency was offered to Jay Cooke & Co. in 1869. On March 1, 1870, Congress passed a resolution consenting to an issue of mortgage bonds to raise funds for construction, which should settle "doubt among capitalists of Europe" as to the company's ability to build the road. The mortgage indenture was made July 1, 1870, to Jay Cooke and president J. B. Thompson of the Pennsylvania, as trustees, the loan not to exceed \$50,000 per mile, with interest at 7.5 per cent, and a thirty-year maturity.

## WAR BLOCKS A FOREIGN LOAN.

The Prussian minister, Baron de Gerolt, owned lands in Minnesota, and believed in the future of the Northwest. In July, 1871, he met at dinner at Baron de Gerolt's two or three German capitalists, members of such houses as the Bleichroeders and Seligmanns, on the eve of returning home. The road's future and bonds were discussed over coffee and cigars. The result of this conversation was that Budge, Selig & Co. subscribed for \$6,000,000 or \$8,000,000 of bonds and took an option on a larger block. On a given day of \$50,000,000 in gold was to be put at the credit of Jay Cooke & Co. in return for \$50,000,000 bonds and, as a bonus, \$50,000,000 worth of stock. July 16, I received a cable that the \$50,000,000 would be placed in three days. July 19, France unexpectedly declared war against Prussia; and France and Prussia could no longer unite in an investment.

Through the same agencies through which I had placed war loans I now began to sell Northern Pacific bonds. But capital was just beginning to feel the effects of the vast cost of our own war, and American capital was locked away from Northern Pacific bonds. The speedy end of the Franco-Prussian war led me to think of another foreign syndicate. One was formed in London, to which my German friends subscribed to the extent of \$20,000,000.

But the decision in September, 1872, on the "Alabama" claims, in favor of the United States, caused too bitter a feeling on both sides for a British syndicate then to invest in American railway securities, and the syndicate was abandoned on the eve of success.

## THE CRISIS OF 1873.

Once more I was compelled to look at home. Our railway mileage had increased 7670 miles in 1871 and 6167 miles in 1872. The year 1873 opened under widely unsettled conditions. The market for railway securities was surfeited, and Granger agitation was frightening away investors. Five hundred miles of the road had been finished, and the company was thereby entitled to ten million acres of public lands, then selling at \$5.00 per acre. There was in sight money enough, in time, to complete an enterprise which has never yet been excelled in the merits of its appeal to the public. I am as firmly convinced of this now as I was then. But there were too many unfavorable factors. The silver question was one. Several New York banking houses heavily loaded with railroad securities failed. A run for legal tender began. On Sept. 18 Jay Cooke & Co. failed. Country banks called home their deposits, and New York banks called loans in Wall Street. The Union Trust Company and two or three banks and trust companies suspended. The Stock Exchange was closed for ten days. On Sept. 22 the gold exchange closed, with gold at 112. There was no actual panic among merchants or outside of New York, but the liquidation thus begun lasted five or six years. Government bond purchases and issue of \$22,000,000 clearing-house certificates

helped to clear up the situation.

## THE DEATH-BLOW TO SILVER.

The act of 1873 "relative to assays and mints," innocent enough on its face, left the currency of the country without a silver dollar, and lessened by about one-half the money which the people used. Had the title of the bill indicated that it proposed to legislate the silver dollar out of the United States, it could never have passed. The enormous discovery of gold had filled the vacuum of legal tenders. Otherwise this wanton and foolish destruction of the legal-tender character of the silver dollar would have been disastrous indeed. The immediate effect was to destroy or lessen the ability of the debtor to discharge both foreign and domestic debts.

Since, however, this country and other nations have adjusted themselves to the new conditions, it would be impossible to restore the legal-tender character of silver.

## Dairy Musings.

About this time of year the very old question, that has been thrashed over these many years, comes up again; that of the winter housing of dairy cows. How much summer, or winter, should be supplied them from November to April? It is clear there are two schools debating this question. One school advocates warm stables, plenty of light, good sanitation, artificial ventilation, feeding cows for profit instead of simply bodily maintenance, and little outdoor exercise. The other school advocates means that are hard to define, for the reason that their methods are not reduced to a line of definite rules, more than were expressed by a farmer, who said that cows needed enough outdoor exercise and good air to grow a good coat of hair. To this the reply was "that depends upon whether the farmer wants to turn feed into milk or hair." Lately some light (?) has been turned upon the vexed question by Professor Armbryst, of Pennsylvania, with his new respiration-calorimeter, who has learned that a fattening steer produces more heat than it needs; hence the Western experiments with steers showed truly that they put on more fat in open air and sheds than in warm stables. So some are now contending the cow is like a steer in this, that she needs more outdoor life, and has abundant self-protection to compensate fully for the increased rigor of her life.

It is readily seen that the cow is the steer's mother; that the steer is a miser, and is selfishly laying on his back stores of fat, which are "dead air spaces," while his mother gathers that she may as freely give, and that accumulating fat and milk-making are two widely distinct functions, and the two require distinctively different rations in the amount of blood-making material. An argument for more outdoors is that old air makes the better appetite for fattening. Makes a cow is producing each twenty-four hours as much butter fat as the usual gain of a steer, and in addition four or more pounds of other solids, all as a proof of nerve force. It is readily seen that this good cow requires very little in the way of air tonics to keep her appetite up to the full requirements of the demand; and it is idle to say that she, a mother giving milk, goes into the same class with "steers" in the open air of January cutting lungs, and demanding much hearty food, and exercise and cold air. No one doubts against cows in June weather, or fears other than it is the great milk-producing month. There is a radical difference between the readings of the thermometer in June, and the 30 to 55° of the very warm stable, for few of the close stables register above that in winter. The best dairymen argue for—and have them—ventilating fans, where a rapid change of air without draughts is going on in the stable all of the time, and the stable is being supplied with this outdoor air of pure quality, but tem-

pered. In these stables cows stand in 50° temperature and drink water at a like degree, even if they go out very little, and they are in every way in vigor and thrive the equals of those of a more strenuous life, and require far less food, as Professor Plumb found at the Indiana station. Knowledge on these points is essential, and is welcomed. Do the advantages of what may be called close housing outweigh the counter claims of the more open method? Will we ever know until the out-door advocates agree upon a uniform system, so that comparisons can be made? That eight out of ten dairymen are agreeing upon the warm barn, and cows in them twenty-two out of twenty-four hours on the average, with 50° cold water to drink, shows that in their opinion and practice they find too much cold air, chilly water and hair growing are at the expense of feed and profit.

At a meeting of farmers at their club the present week a matter of remark and discussion was the present universal shrinkage of milk cows; all classes of cows, even the fall milkers, were sharing in the shrinkage, and liberal feeding and variety were not able to check it. Dairymen who have not contracts for definite amounts of milk are buying fresh cows, and even renting them to keep up the full cans. A sharp cattle buyer is supplying cows to such farmers at a rental of \$1 each per month, until the usual farm supply crosses the demand of the market. Various reasons are assigned; a rank feed in the pastures, made so by the cool and very wet fall, which makes the grass less nutritious; cool nights and frequent pouring

night showers; shade-grown corn as a soiling crop, possibly low in feeding value, and other reasons that correspond to that of why hens refuse to lay when eggs are high. None of these explain. Milk now brings a higher price than in years past, and grain feed is probably fifteen per cent. more than the past average. I have never seen cows in better flesh and appearance than this fall, and there may be an explanation, in part, in this of the shrinkage. Some of my "dairy form" cows are the finest of beef; their gain in flesh has been so rapid during their sixty days vacation. It is to be hoped that this surplus flesh may later on be accounted for in the messes of \$1.40 per one hundred milk.

Dairymen are somewhat forgetful at times, and overlook important facts. One of these, who lives not a day's journey from the Tribune Farmer office, not long since purchased a valuable Jersey calf, which, unfortunately, died not long after its arrival at his farm. A long three-page letter was written to the breeder, describing the symptoms and supposed cause of its demise, and asking if any rebate on the price would be made. After signing, a P. S. was added, "I forgot to mention that my wife died three weeks ago."

The woes of the silo men in northern Ohio this fall are many—constant pouring rains, coldish, cloudy days, and nights that now and then out of the "shadowy stillness" sift down visible mantles of frost, not killing ones, for I am told on all sides that "a frost in the increase of the moon does no damage." All the same, it is having its effect in toughening the corn fodder. This

tenth of October finds thousands of acres of corn still out of the silos. That cut three weeks ago in its very immature state—owing to the cold and wet summer—is not acting well in the pits; so immature was some of it that rivulets of corn juices are running away from some silos. With all discouragements of poor corn and a little farm help, it is wonderful what a great number of new silos were and are being built this season, and are expected. Many are being put up to get value out of the field corn, which has ripened poorly at the best. So wet has it been that whole fields of corn standing in the shock seem rotting and moulding into worthlessness, which has given the silo renewed value. It has been found to be true in practice that silage corn, even if frosted to some extent—even to the killing of the leaves—makes fine silage, which will eat clean. This cannot be said of frost fodder. A great dairymen near me said yesterday: "I could not see but the pit of silage last year made from the badly frosted corn fed as well and went as far as the pit filled with the unfrosted corn. The juice of the stalks moistened up the leaves again, and the silage was eaten up clean, and it did not require any additional grain to keep them up to their normal messes of milk"—a verdict which is in accord with two experiences of mine in the past eighteen years. In the great Northwest, where the early frost did such great damage to the corn crop, thousands of silos were erected this season, and the frosted corn silaged as soon as possible, and the reports are that a wealth of feeding material has been saved, where if it had been cut and shocked and fed in ordinary ways the crop would have been of little worth. There are new problems in farming each year and new solutions for them, and the farmer who applies his heart to wisdom aids in solving these questions as they come up, and turns the answers to practical use and betterment has gained a point of vantage where he will war the "well done, faithful servant."—John Gould, in N. Y. Tribune.

## MAGNER'S

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